EXHIBIT 4

Italian Style
bread crumbs

PER 1/4 CUP

110 CALORIES | 0g SAT FAT 0% DV | 430mg SODIUM 18% DV | 1g SUGARS

ABOUT 15 SERVINGS

NET WT 15 OZ (425g)

Nutrition Facts

Serving Size 1/4 cup (28g)
Servings Per Container about 15

Amount Per Serving	
Calories 110	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 430mg	**18%**
Total Carbohydrate 19g	**6%**
Dietary Fiber 1g	**4%**
Sugars 1g	
Protein 4g	

Vitamin A 0% • Vitamin C 0%
Calcium 4% • Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN AND/OR CANOLA), WATER, SALT. CONTAINS 2% OR LESS OF: YEAST, HONEY, MOLASSES, SUGAR, WHEAT GLUTEN, WHEY, SOY FLOUR, WHOLE WHEAT FLOUR, RYE FLOUR, CORN FLOUR, OAT BRAN, OAT FLOUR, CORN MEAL, RICE FLOUR, POTATO FLOUR, BUTTER (CREAM, SALT), DOUGH CONDITIONERS (MONO- AND DIGLYCERIDES, SODIUM AND/OR CALCIUM STEAROYL LACTYLATE, SOY LECITHIN, CALCIUM CARBONATE), YEAST NUTRIENTS (AMMONIUM SULFATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), DISTILLED VINEGAR, SKIM MILK, BUTTERMILK, LACTIC ACID, CALCIUM PROPIONATE AND POTASSIUM SORBATE (PRESERVATIVES), SESAME SEEDS, SUNFLOWER SEEDS, EGGS, DEHYDRATED PARSLEY, SPICES, ONION POWDER, GARLIC POWDER, PAPRIKA.
CONTAINS: WHEAT, SOY, MILK, EGG.

DISTRIBUTED BY THE KROGER CO., CINCINNATI, OHIO 45202

SHAKE WELL BEFORE USING.
SEE BOTTOM OF PACKAGE FOR LAST DATE TO BE SOLD.

Recipe — Italian Pork Chops

• Prep Time: 10 min. • Total Time: 45 min. • Serves: 4

Ingredients

4 boneless pork chops
1½ cups Italian bread crumbs
flour
milk
black pepper
4 Tbsp oil

Directions

1. Preheat oven to 400°F.
2. Using meat mallet or rolling pin, pound pork chop in resealable plastic bag to ⅓ to ½-inch thickness.
3. Dredge pork in flour. Dip in milk; dredge in Italian bread crumbs, pressing lightly to adhere. Season with pepper to taste. Repeat procedure with remaining pork chops.
4. Heat 2 tablespoons oil in large nonstick skillet over MEDIUM-HIGH heat. Add 2 pork chops; cook until light brown, about 5 minutes per side. Transfer to a baking sheet.
5. Wipe pan clean and repeat procedure with remaining oil and pork chops. Transfer to the baking sheet and bake 15 minutes, or until cooked through (minimum internal temperature of 145°F).

Refrigerate any leftovers.

"Another great recipe made with Kroger Bread products."

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0 11110 81877 5

23331G

Traditional
bread crumbs

PER 1/4 CUP

110	0g	200mg	1g
CALORIES	SAT FAT 0% DV	SODIUM 8% DV	SUGARS

ABOUT **15** SERVINGS

NET WT 15 OZ (425g)

Nutrition Facts

Serving Size 1/4 cup (28g)
Servings Per Container about 15

Amount Per Serving	
Calories 110	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol 0mg	**0%**
Sodium 200mg	**8%**
Total Carbohydrate 19g	**6%**
Dietary Fiber 1g	**4%**
Sugars 1g	
Protein 4g	

Vitamin A 0% • Vitamin C 0%
Calcium 4% • Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, PARTIALLY HYDROGENATED VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN AND/OR CANOLA), WATER, SALT. CONTAINS 2% OR LESS OF: YEAST, HONEY, MOLASSES, SUGAR, WHEAT GLUTEN, WHEY, SOY FLOUR, WHOLE WHEAT FLOUR, RYE FLOUR, CORN FLOUR, OAT BRAN, CORN MEAL, RICE FLOUR, POTATO FLOUR, BUTTER (CREAM, SALT), DOUGH CONDITIONERS (MONO- AND DIGLYCERIDES, SODIUM AND/OR CALCIUM STEAROYL LACTYLATE, SOY LECITHIN, CALCIUM CARBONATE), YEAST NUTRIENTS (AMMONIUM SULFATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), DISTILLED VINEGAR, SKIM MILK, BUTTERMILK, LACTIC ACID, CALCIUM PROPIONATE AND POTASSIUM SORBATE (PRESERVATIVES), SESAME SEEDS, SUNFLOWER SEEDS, EGGS.
CONTAINS: WHEAT, SOY, MILK, EGG.

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SHAKE WELL BEFORE USING.
SEE BOTTOM OF PACKAGE FOR LAST DATE TO BE SOLD.

Recipe — Barbeque Meatloaf

• Prep Time: 15 min. • Total Time: 1.5 hours • Serves: 6

Ingredients

1½ lbs ground beef
1 cup traditional bread crumbs
1 onion, diced
1 egg, lightly beaten
1 tsp salt
½ tsp pepper
1 cup traditional barbeque sauce, divided

Directions

1. Preheat oven to 350°F.
2. Mix together the beef, bread crumbs, onion, egg, salt, pepper, and ½ cup of barbeque sauce.
3. Form the mixture into a loaf and place it in a shallow pan. Pour remaining sauce over the meatloaf.
4. Bake for 1 hour. Remove from oven and let rest 10 minutes. (Minimum internal temperature 165°F.)
5. Slice and serve.

Refrigerate any leftovers.

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We promise products your family will ask for every time. If you are not delighted, let us know. We will make it right with a replacement or refund at your store.

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0 11110 81878 2

23330F | 08/2013 | 193844 | 0461-00-0016-03 | | CAD#05469

Roasted Garlic

bread crumbs

PER 1/4 CUP

110 CALORIES | 0g SAT FAT 0% DV | 530mg SODIUM 22% DV | 1g SUGARS

ABOUT 10 SERVINGS

NET WT 10 OZ (283g)

Nutrition Facts

Serving Size 1/4 cup (28g)
Servings Per Container about 10

Amount Per Serving	
Calories 110	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 530mg	**22%**
Total Carbohydrate 19g	**6%**
Dietary Fiber 1g	**4%**
Sugars 1g	
Protein 4g	

Vitamin A 0% • Vitamin C 0%
Calcium 4% • Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN AND/OR CANOLA), WATER, SALT. CONTAINS 2% OR LESS OF: YEAST, HONEY, MOLASSES, SUGAR, WHEAT GLUTEN, WHEY, SOY FLOUR, WHOLE WHEAT FLOUR, RYE FLOUR, CORN FLOUR, OAT BRAN, OAT FLOUR, CORN MEAL, RICE FLOUR, POTATO FLOUR, BUTTER (CREAM, SALT), DOUGH CONDITIONERS (MONO- AND DIGLYCERIDES, SODIUM AND/OR CALCIUM STEAROYL LACTYLATE, SOY LECITHIN, CALCIUM CARBONATE), YEAST NUTRIENTS (AMMONIUM SULFATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), DISTILLED VINEGAR, SKIM MILK, BUTTERMILK, LACTIC ACID, PRESERVATIVES (CALCIUM PROPIONATE AND POTASSIUM SORBATE), SESAME SEEDS, SUNFLOWER SEEDS, EGGS, DEHYDRATED ROASTED GARLIC, SPICES, NATURAL FLAVOR, ONION POWDER, DEHYDRATED PARSLEY.
CONTAINS: WHEAT, SOY, MILK, EGG.

DISTRIBUTED BY THE KROGER CO., CINCINNATI, OHIO 45202

Recipe Roasted Garlic Chicken

• Prep Time: 10 min. • Total Time: 40 min. • Serves: 4

Ingredients

4 boneless skinless chicken breast halves
1 cup roasted garlic bread crumbs
flour
milk
black pepper
4 Tbsp oil

Directions

1. Preheat oven to 400°F.
2. Using meat mallet or rolling pin, pound chicken breast in resealable plastic bag to ⅓ to ½-inch thickness.
3. Dredge chicken in flour. Dip in milk; dredge in roasted garlic bread crumbs, pressing lightly to adhere. Season with pepper to taste. Repeat procedure with remaining chicken breasts.
4. Heat 2 tablespoons oil in large nonstick skillet over MEDIUM-HIGH heat. Add 2 chicken breasts; cook until light brown, about 4 minutes per side. Transfer to a baking sheet.
5. Wipe pan clean and repeat procedure with remaining oil and chicken breasts. Transfer to the baking sheet and bake 15 minutes, or until cooked through (minimum internal temperature of 165°F).

Refrigerate any leftovers.

"Another great recipe made with Kroger Brand products."

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0 11110 90787 5

22830D

Kroger
FROM OUR FAMILY TO YOURS

Roasted Garlic
bread crumbs

PER 1/4 CUP

110	0g	530mg	1g
CALORIES	SAT FAT 0% DV	SODIUM 22% DV	SUGARS

ABOUT 10 SERVINGS

NET WT 10 OZ (283g)

Nutrition Facts

Serving Size 1/4 cup (28g)
Servings Per Container about 10

Amount Per Serving	
Calories 110	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol 0mg	**0%**
Sodium 530mg	**22%**
Total Carbohydrate 19g	**6%**
Dietary Fiber 1g	**4%**
Sugars 1g	
Protein 4g	

Vitamin A 0% • Vitamin C 0%
Calcium 4% • Iron 8%

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INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, PARTIALLY HYDROGENATED VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN AND/OR CANOLA), WATER, SALT. CONTAINS 2% OR LESS OF: YEAST, HONEY, MOLASSES, SUGAR, WHEAT GLUTEN, WHEY, SOY FLOUR, WHOLE WHEAT FLOUR, RYE FLOUR, CORN FLOUR, OAT BRAN, CORN MEAL, RICE FLOUR, POTATO FLOUR, BUTTER (CREAM, SALT), DOUGH CONDITIONERS (MONO- AND DIGLYCERIDES, SODIUM AND/OR CALCIUM STEAROYL LACTYLATE, SOY LECITHIN, CALCIUM CARBONATE), YEAST NUTRIENTS (AMMONIUM SULFATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), DISTILLED VINEGAR, SKIM MILK, BUTTERMILK, LACTIC ACID, PRESERVATIVES (CALCIUM PROPIONATE AND POTASSIUM SORBATE), SESAME SEEDS, SUNFLOWER SEEDS, EGGS, DEHYDRATED ROASTED GARLIC, SPICES, NATURAL FLAVOR, ONION POWDER, DEHYDRATED PARSLEY.
CONTAINS: WHEAT, SOY, MILK, EGG.

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Recipe Roasted Garlic Chicken

• Prep Time: 10 min. • Total Time: 40 min. • Serves: 4

Ingredients

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1 cup roasted garlic bread crumbs
flour
milk
black pepper
4 Tbsp oil

Directions

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2. Using meat mallet or rolling pin, pound chicken breast in resealable plastic bag to ⅓ to ½-inch thickness.
3. Dredge chicken in flour. Dip in milk; dredge in roasted garlic bread crumbs, pressing lightly to adhere. Season with pepper to taste. Repeat procedure with remaining chicken breasts.
4. Heat 2 tablespoons oil in large nonstick skillet over MEDIUM-HIGH heat. Add 2 chicken breasts; cook until light brown, about 4 minutes per side. Transfer to a baking sheet.
5. Wipe pan clean and repeat procedure with remaining oil and chicken breasts. Transfer to the baking sheet and bake 15 minutes, or until cooked through (minimum internal temperature of 165°F).

Refrigerate any leftovers.

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.5

.75

22830C | 08/2013 | 194286 | 0461-00-0055-02 | UP | CAD#05480

TKC 006161

Italian Style
bread crumbs

PER 1/4 CUP

110	0g	430mg	1g
CALORIES	SAT FAT 0% DV	SODIUM 18% DV	SUGARS

ABOUT **15** SERVINGS

NET WT 15 OZ (425g)

Nutrition Facts

Serving Size 1/4 cup (28g)
Servings Per Container about 15

Amount Per Serving	
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	% Daily Value*
Total Fat 1.5g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol 0mg	**0%**
Sodium 430mg	**18%**
Total Carbohydrate 19g	**6%**
Dietary Fiber 1g	**4%**
Sugars 1g	
Protein 4g	

Vitamin A 0% • Vitamin C 0%
Calcium 4% • Iron 8%

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Cholesterol	Less than	300mg	300mg
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CONTAINS: WHEAT, SOY, MILK, EGG.

DISTRIBUTED BY THE KROGER CO., CINCINNATI, OHIO 45202

SHAKE WELL BEFORE USING.
SEE BOTTOM OF PACKAGE FOR LAST DATE TO BE SOLD.

Recipe — Italian Pork Chops

• Prep Time: 10 min. • Total Time: 45 min. • Serves: 4

Ingredients

4 boneless pork chops
1½ cups Italian bread crumbs
flour
milk
black pepper
4 Tbsp oil

Directions

1. Preheat oven to 400°F.
2. Using meat mallet or rolling pin, pound pork chop in resealable plastic bag to ⅓ to ½-inch thickness.
3. Dredge pork in flour. Dip in milk; dredge in Italian bread crumbs, pressing lightly to adhere. Season with pepper to taste. Repeat procedure with remaining pork chops.
4. Heat 2 tablespoons oil in large nonstick skillet over MEDIUM-HIGH heat. Add 2 pork chops; cook until light brown, about 5 minutes per side. Transfer to a baking sheet.
5. Wipe pan clean and repeat procedure with remaining oil and pork chops. Transfer to the baking sheet and bake 15 minutes, or until cooked through (minimum internal temperature of 165°F).

Refrigerate any leftovers.

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23331F | 08/2013 | 193845 | 0461-00-0017-03 | CAD#05469

EXHIBIT 5

From: Ramsaur, Brian D <brian.ramsaur@kroger.com>
To: Klei, Shannon (NonEmp); Spillard, Rick
Sent: 3/18/2015 8:45:10 AM
Subject: RE: Breadcrumbs - Quality Bakery

I think we should just take it off. For what it is worth.
Brian

From: Klei, Shannon (NonEmp)
Sent: Wednesday, March 18, 2015 11:44 AM
To: Spillard, Rick
Cc: Ramsaur, Brian D
Subject: Breadcrumbs - Quality Bakery

Rick – Please see screen shot below. Let me know how you want me to handle moving forward?

EXHIBIT 6

PRENDRE NOTE QUE TOUT CE QUI CONCERNENT LES INFORMATIONS TELS QUE # CLIENT,LING, DIE, CODE VISUEL, ETC... CE DOIVENT D'ÊTRE IMPRIMÉES EN **MAGENTA.**

PRINTED @ 100%

PRESS PRIORITIES

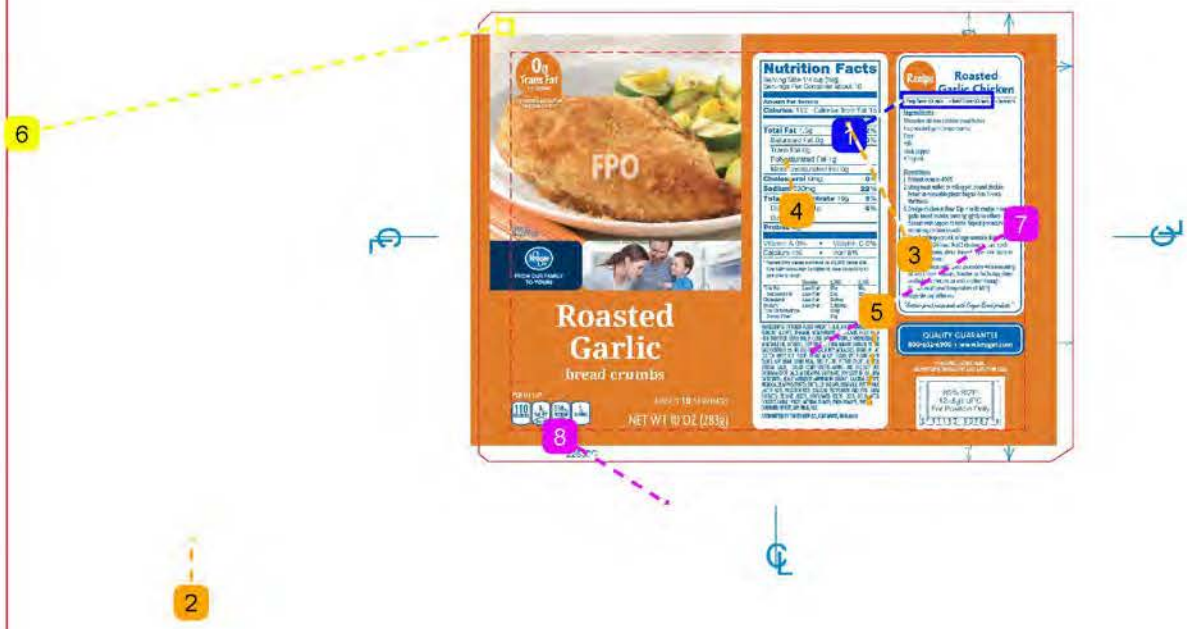
The Kroger Co. Formula Information
Formula Number:
Change Number:

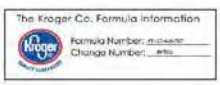
PACKAGE DESIGN APPROVAL

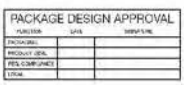
COTE-IMPRIME/PRINTED-SIDE

FILE	05480
CLIENT	Old London Foods
ITEM	Sidewalls 10oz
DIM.	9.2867 x 7.0170
O.B.	9.2867 x 7.0170
DATE	06/05/08
DIE#	405068 / 511232 UP

PRENDRE NOTE QUE TOUT CE QUI CONCERNENT LES INFORMATIONS TELS QUE # CLIENT,LING, DIE, CODE VISUEL, ETC... CE DOIVENT D'ÊTRE IMPRIMÉES EN **MAGENTA.**







COTE-IMPRIME/PRINTED-SIDE

FILE#	05480
CLIENT	Old London Foods
ITEM	Sidewalls 10oz
DIM.	9.2867 x 7.0170
O.B.	9.2867 x 7.0170
DATE	06/05/08
DIE#	405068 / 511232 UP

Completion States

File: **KRO_BrdCrmb_Grlc_10oz_v2.pdf Cycle: 2**

Approved 6/12/2013 9:06 AM

File: **KRO_BrdCrmb_Grlc_10oz_v1.pdf Cycle: 1**

Rejected 6/5/2013 8:27 AM

Annotations

File: **KRO_BrdCrmb_Grlc_10oz_v2.pdf Cycle: 2**

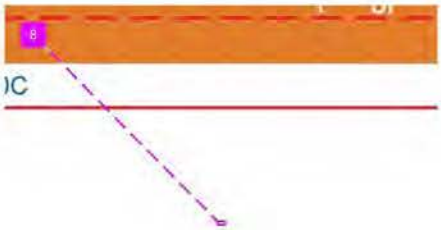
Details	Comment	Image
Color: Id: 1 Date: 6/11/2013 10:34 AM User: Sarrah Wilson (sarrah.hutton@kroger.com) (Verify Artwork) Location: Page 1	Daily is spelled correctly. If you zoom in a lot you can see it. :)	
Color: Id: 2 Date: 6/12/2013 8:56 AM User: Bill Baxter (baxterb@qualitybakery.net) (Supplier Review Artwork) Location: Page 1	Approved	

File: **KRO_BrdCrmb_Grlc_10oz_v1.pdf Cycle: 1**

Details	Comment	Image

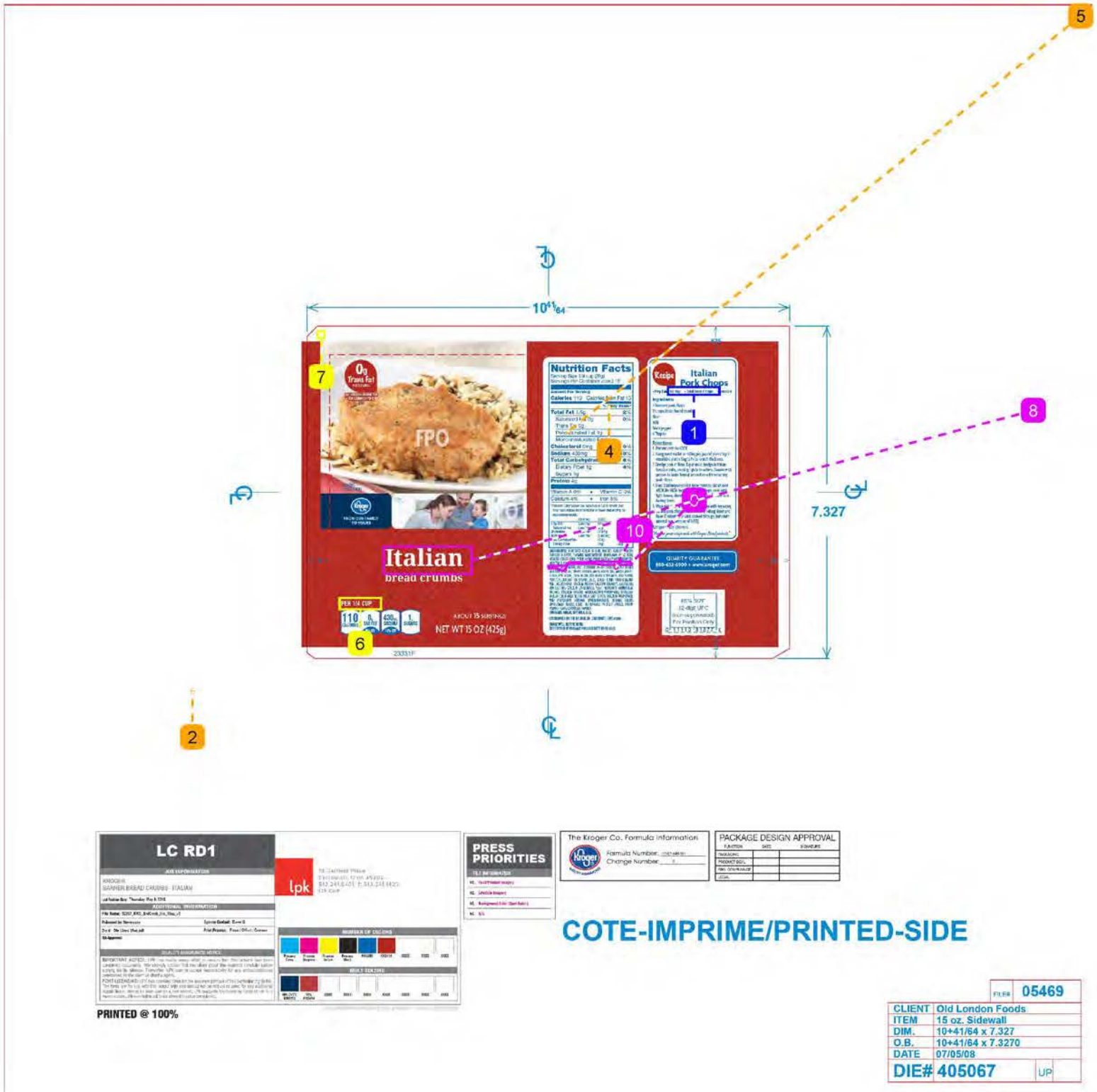
Details	Comment	Image
Color: Id: 1 Date: 5/9/2013 1:02 PM User: Sarrah Wilson (sarrah.hutton@kroger.com) (Verify Artwork) Location: Page 1	Need this information.	
Color: Id: 1.1 Date: 5/23/2013 9:42 AM User: Richard Spillard (Rick.spillard@kroger.com)	Prep time: 10 minutes Total time: 40 minutes	
Color: Id: 2 Date: 5/9/2013 1:42 PM User: Karen Reed (kbrowning@stevensoncolor.com) (Prepress Review Artwork) Location: Page 1	Approved for Kroger review with change	
Color: Id: 3 Date: 5/22/2013 3:21 PM User: Bill Baxter (baxterb@qualitybakery.net) (Supplier Review Artwork) Location: Page 1	Spelling Error -Daily (not Dally)	
Color: Id: 3.1 Date: 5/23/2013 9:43 AM User: Richard Spillard (Rick.spillard@kroger.com)	When enlarged, the lower case "i" is visible and correct.	
Color:	Polyunsaturated (not Polysaturated)	

Details	Comment	Image
Id: 4 Date: 5/22/2013 3:21 PM User: Bill Baxter (baxterb@qualitybakery.net) (Supplier Review Artwork) Location: Page 1		
Color: Id: 4.1 Date: 5/23/2013 9:44 AM User: Richard Spillard (Rick.spillard@kroger.com)	Agreed.	
Color: Id: 5 Date: 5/22/2013 3:22 PM User: Bill Baxter (baxterb@qualitybakery.net) (Supplier Review Artwork) Location: Page 1	Dehydrated Parsley (not Parsley)	
Color: Id: 5.1 Date: 5/23/2013 9:49 AM User: Richard Spillard (Rick.spillard@kroger.com)	agreed.	
Color: Id: 6 Date: 5/23/2013 9:51 AM User: Richard Spillard (Rick.spillard@kroger.com) (CFT Review Artwork) Location: Page 1	Reviewed.	

Details	Comment	Image
Color: Id: 7 Date: 6/5/2013 8:10 AM User: Brian Ramsaur (brian.ramsaur@kroger.com) (Regulatory Review Artwork) Location: Page 1	Colon here	
Color: Id: 8 Date: 6/5/2013 8:11 AM User: Brian Ramsaur (brian.ramsaur@kroger.com) (Regulatory Review Artwork) Location: Page 1	Aproved with noted changes - Regulatory	

COTE-IMPRIME/PRINTED-SIDE

FILE#	05469
CLIENT	Old London Foods
ITEM	15 oz. Sidewall
DIM.	10+41/64 x 7.327
O.B.	10+41/64 x 7.3270
DATE	07/05/08
DIE#	405067 UP



COTE-IMPRIME/PRINTED-SIDE

FILE#	05469
CLIENT	Old London Foods
ITEM	15 oz. Sidewall
DIM.	10+41/64 x 7.327
O.B.	10+41/64 x 7.3270
DATE	07/05/08
DIE#	405067 UP

Completion States

File: **KRO_BrdCrmb_ltln_15oz_v2.pdf Cycle: 2**

Approved 6/13/2013 1:45 PM

File: **KRO_BrdCrmb_ltln_15oz_v1.pdf Cycle: 1**

Rejected 6/5/2013 10:52 AM

Annotations

File: **KRO_BrdCrmb_ltln_15oz_v2.pdf Cycle: 2**

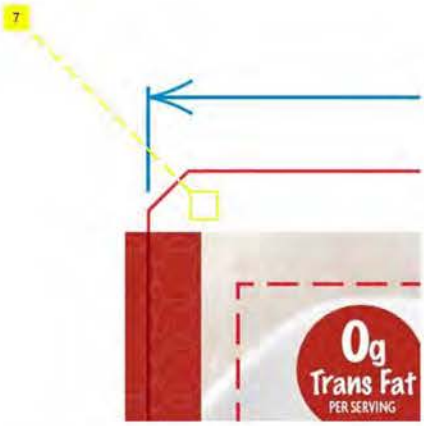
Details	Comment	Image
Color: Id: 1 Date: 6/11/2013 10:43 AM User: Sarrah Wilson (sarrah.hutton@kroger.com) (Verify Artwork) Location: Page 1	Daily Value is spelled correctly. You just have to zoom pretty far in. :)	
Color: Id: 2 Date: 6/11/2013 10:57 AM User: Karen Reed (kbrowning@stevensoncolor.com) (Prepress Review Artwork) Location: Page 1	Approved for Kroger review	

Details	Comment	Image
Color: Id: 3 Date: 6/12/2013 9:03 AM User: Bill Baxter (baxterb@qualitybakery.net) (Supplier Review Artwork) Location: Page 1	Approved	

File: **KRO_BrdCrmb_ltln_15oz_v1.pdf Cycle: 1**

Details	Comment	Image
Color: Id: 1 Date: 5/9/2013 1:08 PM User: Sarrah Wilson (sarrah.hutton@kroger.com) (Verify Artwork) Location: Page 1	Rick, Please provide this information.	
Color: Id: 1.1 Date: 5/23/2013 9:56 AM User: Richard Spillard (Rick.spillard@kroger.com)	Prep time: 10 minutes Total time 45 minutes	
Color: Id: 2 Date: 5/9/2013 1:42 PM User: Karen Reed (kbrowning@stevensoncolor.com) (Prepress Review Artwork) Location: Page 1	Approved for Kroger review with change	

Details	Comment	Image
Color: Id: 4 Date: 5/22/2013 3:09 PM User: Bill Baxter (baxterb@qualitybakery.net) (Supplier Review Artwork) Location: Page 1	Spelling Error - Daily (Not Dally)	
Color: Id: 4.1 Date: 5/23/2013 9:54 AM User: Richard Spillard (Rick.spillard@kroger.com)	When enlarged, the lower case "i" is visible and correct.	
Color: Id: 5 Date: 5/22/2013 3:12 PM User: Bill Baxter (baxterb@qualitybakery.net) (Supplier Review Artwork) Location: Page 1	Should be Polyunsaturated (not Polysaturated)	
Color: Id: 5.1 Date: 5/23/2013 9:53 AM User: Richard Spillard (Rick.spillard@kroger.com)	Agreed.	
Color: Id: 6 Date: 5/23/2013 10:05 AM User: Richard Spillard (Rick.spillard@kroger.com) (CFT Review Artwork) Location: Page 1	Should read: per 1/4 cup serving. Please revise Roasted Garlic label if necessary.	

Details	Comment	Image
Color: Id: 6.1 Date: 6/5/2013 10:51 AM User: Sarrah Wilson (sarrah.hutton@kroger.com)	Ignore. Please leave as is.	
Color: Id: 7 Date: 5/23/2013 10:11 AM User: Richard Spillard (Rick.spillard@kroger.com) (CFT Review Artwork) Location: Page 1	Reviewed.	
Color: Id: 8 Date: 6/5/2013 10:12 AM User: Brian Ramsaur (brian.ramsaur@kroger.com) (Regulatory Review Artwork) Location: Page 1	Need to call this Italian Style.	

Details	Comment	Image
Color: Id: 9 Date: 6/5/2013 10:15 AM User: Brian Ramsaur (brian.ramsaur@kroger.com) (Regulatory Review Artwork) Location: Page 1	VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN AND/OR CANOLA)	
Color: Id: 10 Date: 6/5/2013 10:16 AM User: Brian Ramsaur (brian.ramsaur@kroger.com) (Regulatory Review Artwork) Location: Page 1	Colon here	

LC RD2

PRESS PRIORITIES

The Kroger Co. Formula Information

PACKAGE DESIGN APPROVAL

COTE-IMPRIME/PRINTED-SIDE

PRINTED @ 100%

FILE#	05469
CLIENT	Old London Foods
ITEM	15 oz. Sidewall
DIM.	10+41/64 x 7.327
O.B.	10+41/64 x 7.3270
DATE	07/05/08
DIE#	405067 UP

LC RD1

lpk

PRESS PRIORITIES

The Kroger Co. Formula Information

Formula Number:

Change Number:

PACKAGE DESIGN APPROVAL

PRINTED @ 100%

COTE-IMPRIME/PRINTED-SIDE

FILE#	05469
CLIENT	Old London Foods
ITEM	15 oz. Sidewall
DIM.	10+41/64 x 7.327
O.B.	10+41/64 x 7.3270
DATE	07/05/08
DIE#	405067 UP

Approvals

File: **KRO_BrdCrmb_Trdtnl_15oz_v2.pdf Cycle: 2**

Approved 13-Jun-2013, 2:42 pm

File: **KRO_BrdCrmb_Trdtnl_15oz_v2.pdf Cycle: 1**

Rejected 06-Jun-2013, 4:38 pm

Annotations

File: **KRO_BrdCrmb_Trdtnl_15oz_v2.pdf Cycle: 2**

Details	Comment	Image
Color: Id: 1 Date: 11-Jun-2013, 11:37 am User: Sarrah Wilson (sarrah.hutton@kroger.com) (Verify Artwork) Location: Page 1	This is spelled correctly. You just need to zoom in pretty far. :)	
Color: Id: 2 Date: 11-Jun-2013, 11:57 am User: Karen Reed (kbrowning@stevensoncolor.com) (Prepress Review Artwork) Location: Page 1	Approved for Kroger review	

Details	Comment	Image
Color: Id: 3 Date: 12-Jun-2013, 10:00 am User: Bill Baxter (baxterb@qualitybakery.net) (Supplier Review Artwork) Location: Page 1	Approved	

File: **KRO_BrdCrmb_Trdtnl_15oz_v2.pdf Cycle: 1**

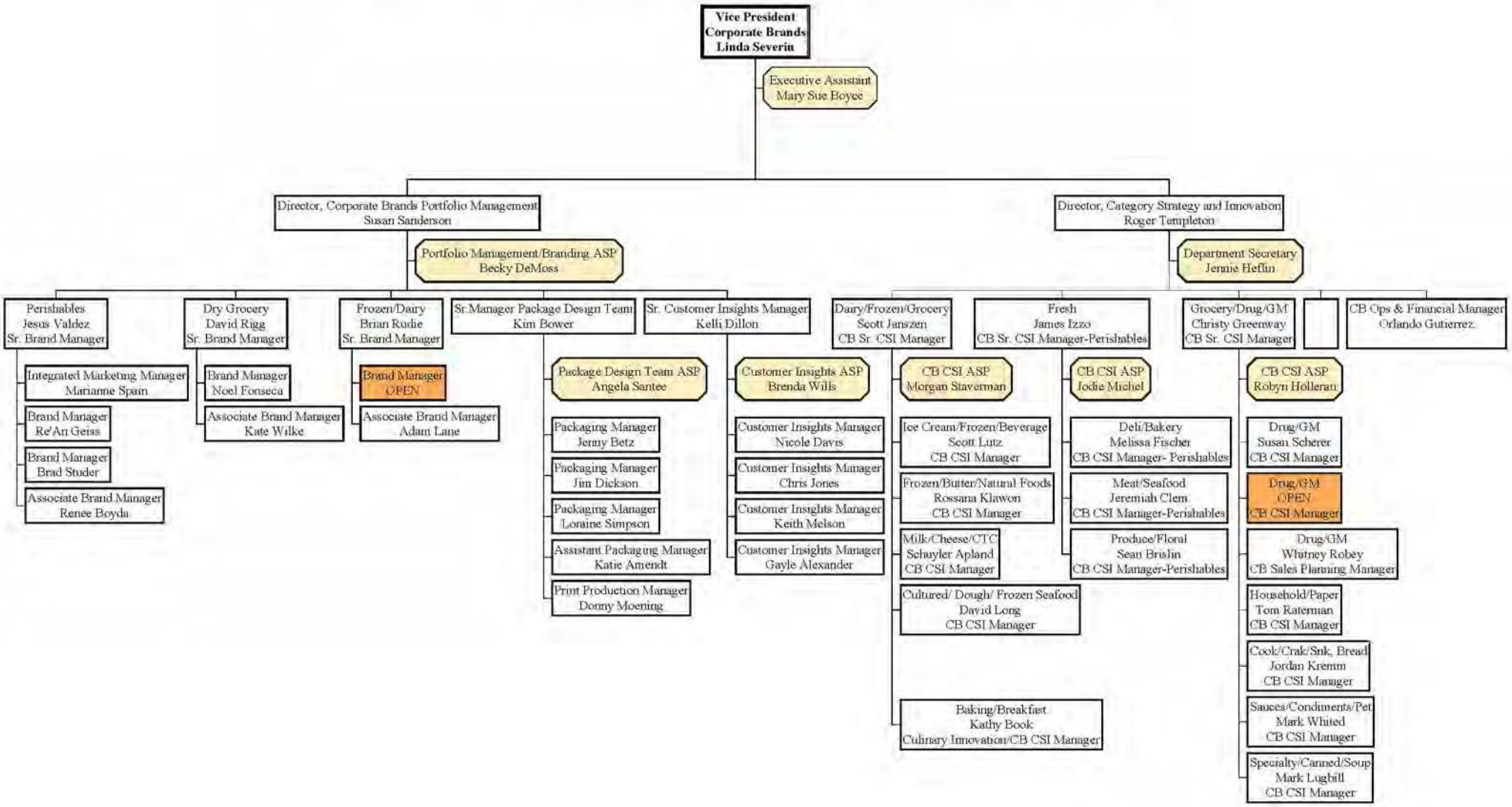
Details	Comment	Image
Color: Id: 1 Date: 09-May-2013, 2:17 pm User: Sarrah Wilson (sarrah.hutton@kroger.com) (Verify Artwork) Location: Page 1	Rick, Can you please provide?	
Color: Id: 1.1 Date: 23-May-2013, 11:18 am User: Richard Spillard (Rick.spillard@kroger.com)	Prep time: 15 minutes Total time: 1.5 hours	
Color: Id: 2 Date: 09-May-2013, 2:45 pm User: Karen Reed (kbrowning@stevensoncolor.com) (Prepress Review Artwork) Location: Page 1	Approved for Kroger review with change	

Details	Comment	Image
Color: Id: 3 Date: 22-May-2013, 4:19 pm User: Bill Baxter (baxterb@qualitybakery.net) (Supplier Review Artwork) Location: Page 1	Spelling error- Daily (not Dally)	
Color: Id: 3.1 Date: 23-May-2013, 11:16 am User: Richard Spillard (Rick.spillard@kroger.com)	When enlarged, the lower case "i" is visible and correct.	
Color: Id: 4 Date: 22-May-2013, 4:19 pm User: Bill Baxter (baxterb@qualitybakery.net) (Supplier Review Artwork) Location: Page 1	Polyunsaturated (not Polysaturated)	
Color: Id: 4.1 Date: 23-May-2013, 11:15 am User: Richard Spillard (Rick.spillard@kroger.com)	Agreed.	
Color: Id: 5 Date: 23-May-2013, 1:41 pm User: Richard Spillard (Rick.spillard@kroger.com) (CFT Review Artwork) Location: Page 1	Change to: (wheat flour,...	

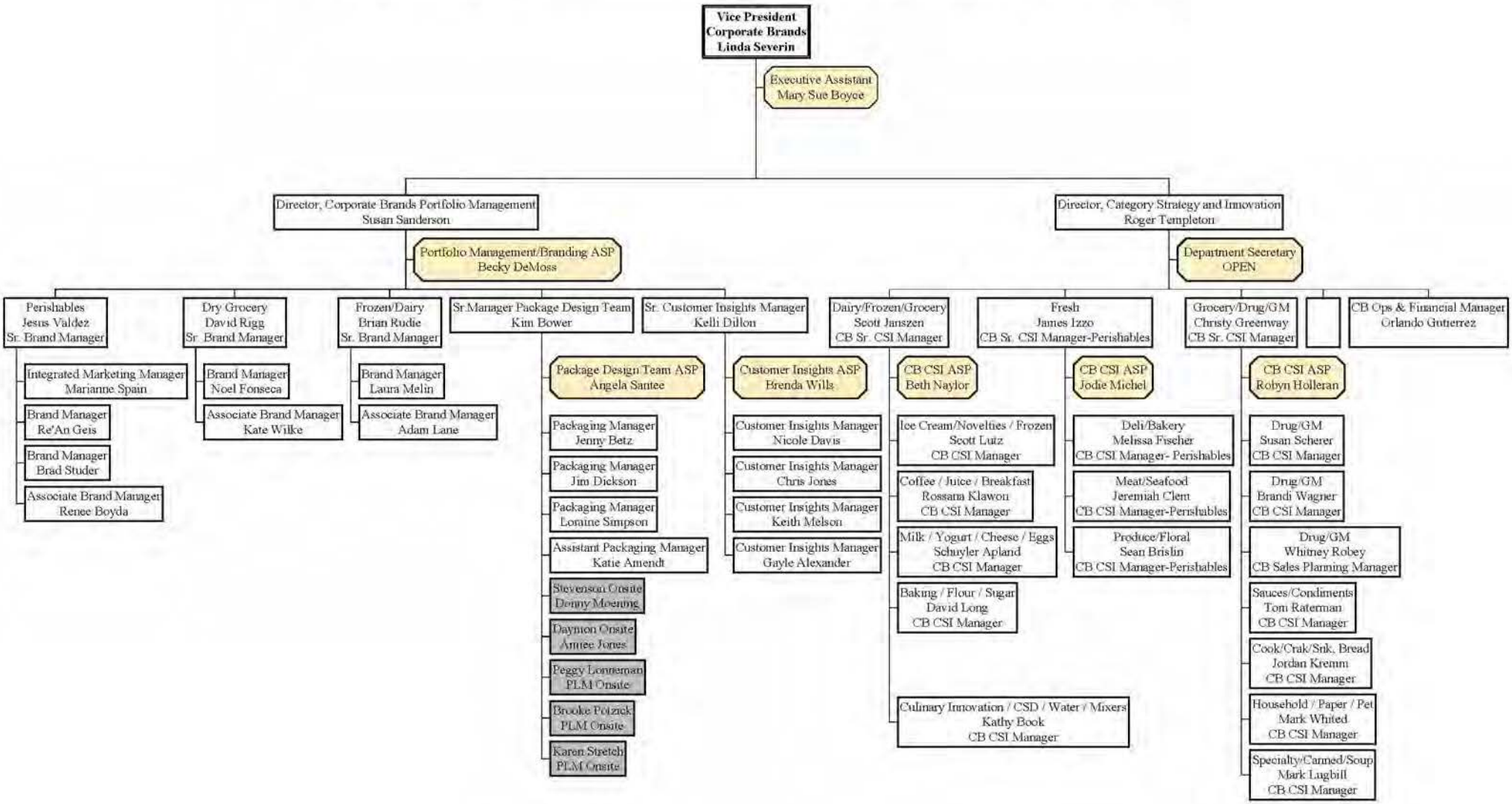
Details	Comment	Image
Color: Id: 6 Date: 23-May-2013, 1:51 pm User: Richard Spillard (Rick.spillard@kroger.com) (CFT Review Artwork) Location: Page 1	Change to: Per 1/4 cup serving	
Color: Id: 6.1 Date: 06-Jun-2013, 4:37 pm User: Sarrah Wilson (sarrah.hutton@kroger.com)	Please ignore. Leave as is.	
Color: Id: 7 Date: 06-Jun-2013, 3:27 pm User: Brian Ramsaur (brian.ramsaur@kroger.com) (Regulatory Review Artwork) Location: Page 1	(SOYBEAN, COTTONSEES, CORN AND/OR CANOLA)	
Color: Id: 7.1 Date: 06-Jun-2013, 4:37 pm User: Sarrah Wilson (sarrah.hutton@kroger.com)	COTTONSEED	
Color: Id: 8 Date: 06-Jun-2013, 3:27 pm User: Brian Ramsaur (brian.ramsaur@kroger.com) (Regulatory Review Artwork) Location: Page 1	COLON HERE	

EXHIBIT 7

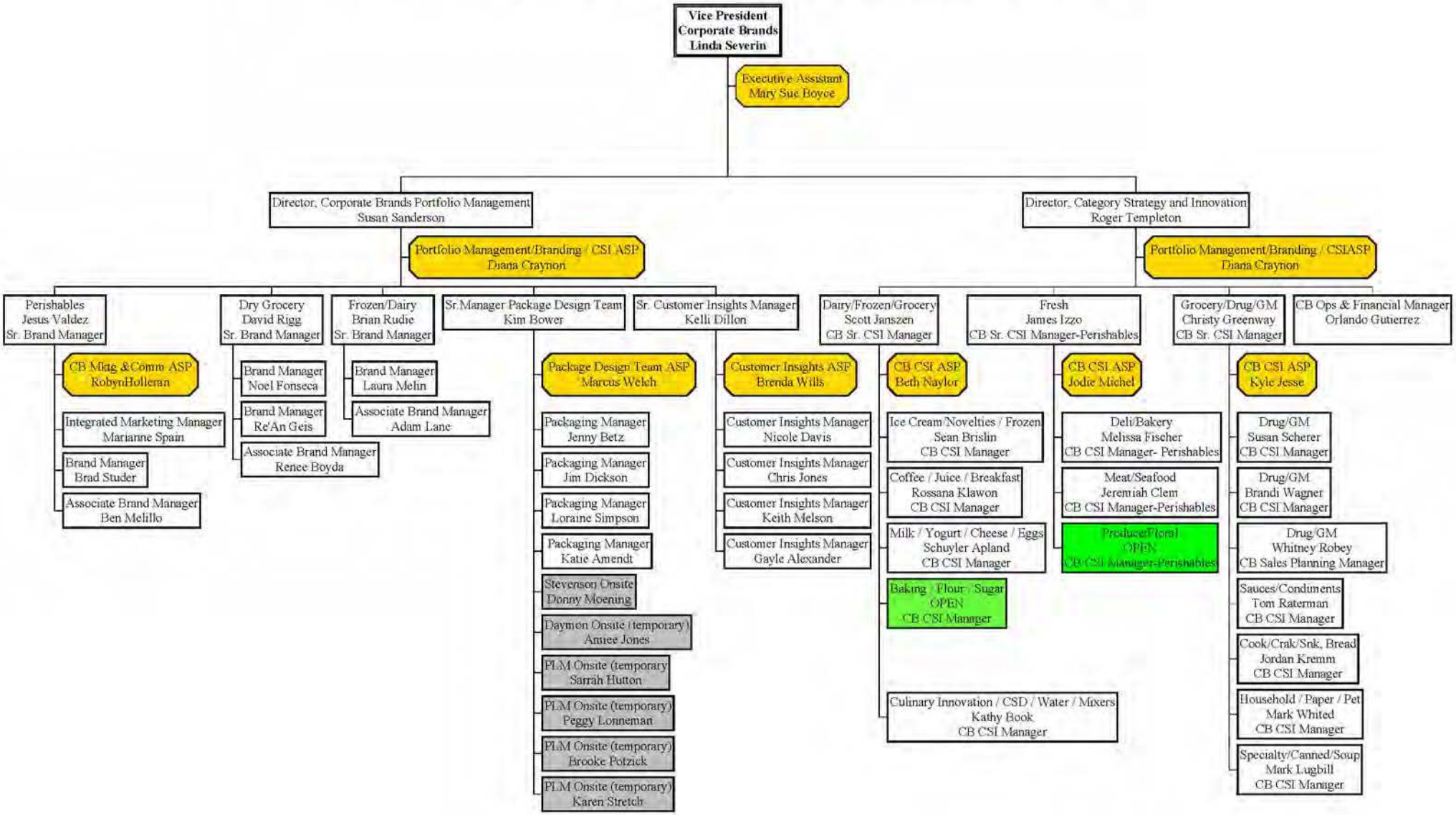
CORPORATE BRANDS STRATEGY & INNOVATION TEAM - (revised 2-5-10)



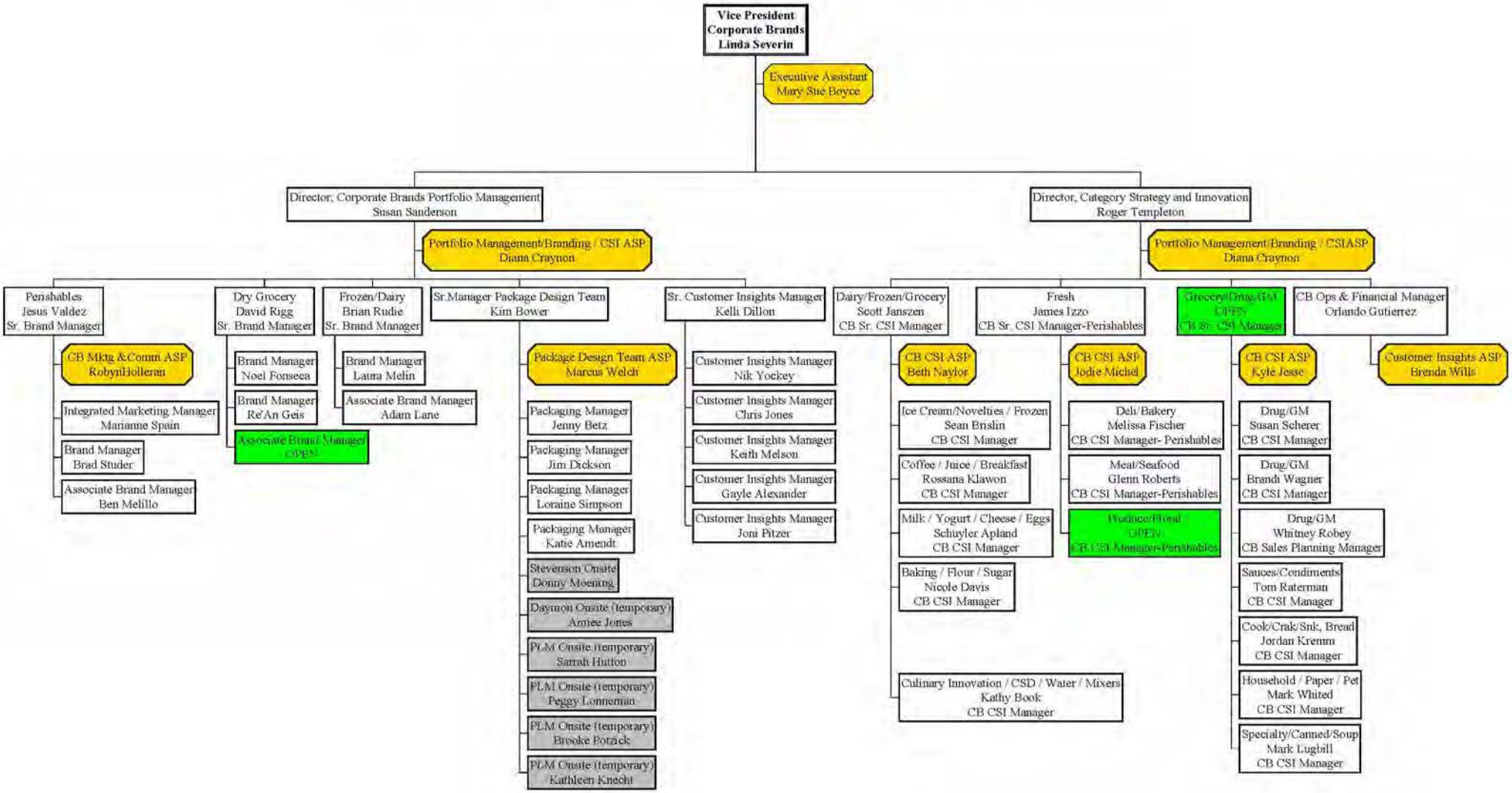
CORPORATE BRANDS STRATEGY & INNOVATION TEAM - (revised 5-12-10)



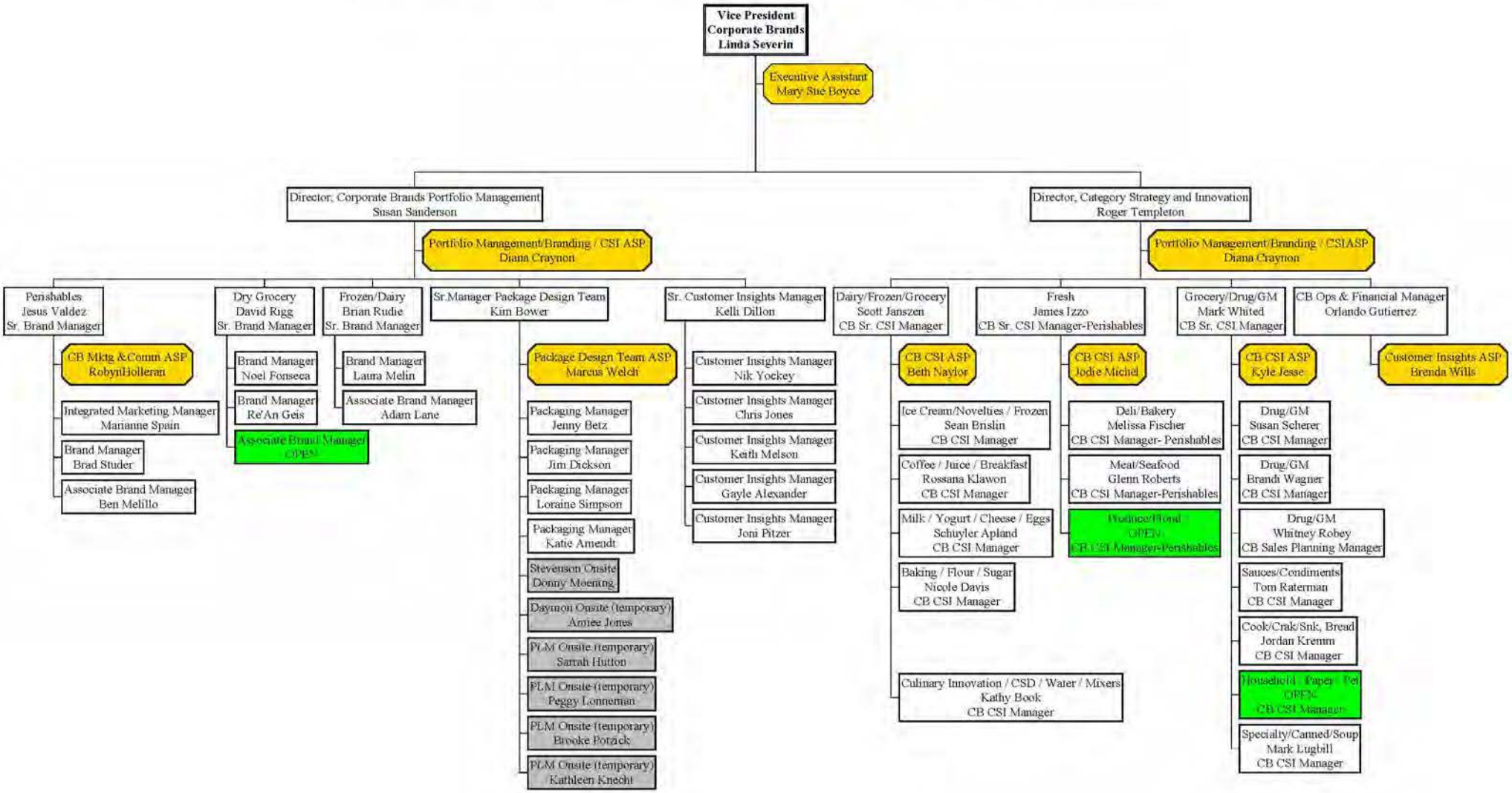
CORPORATE BRANDS STRATEGY & INNOVATION TEAM - (revised 7-30-10)



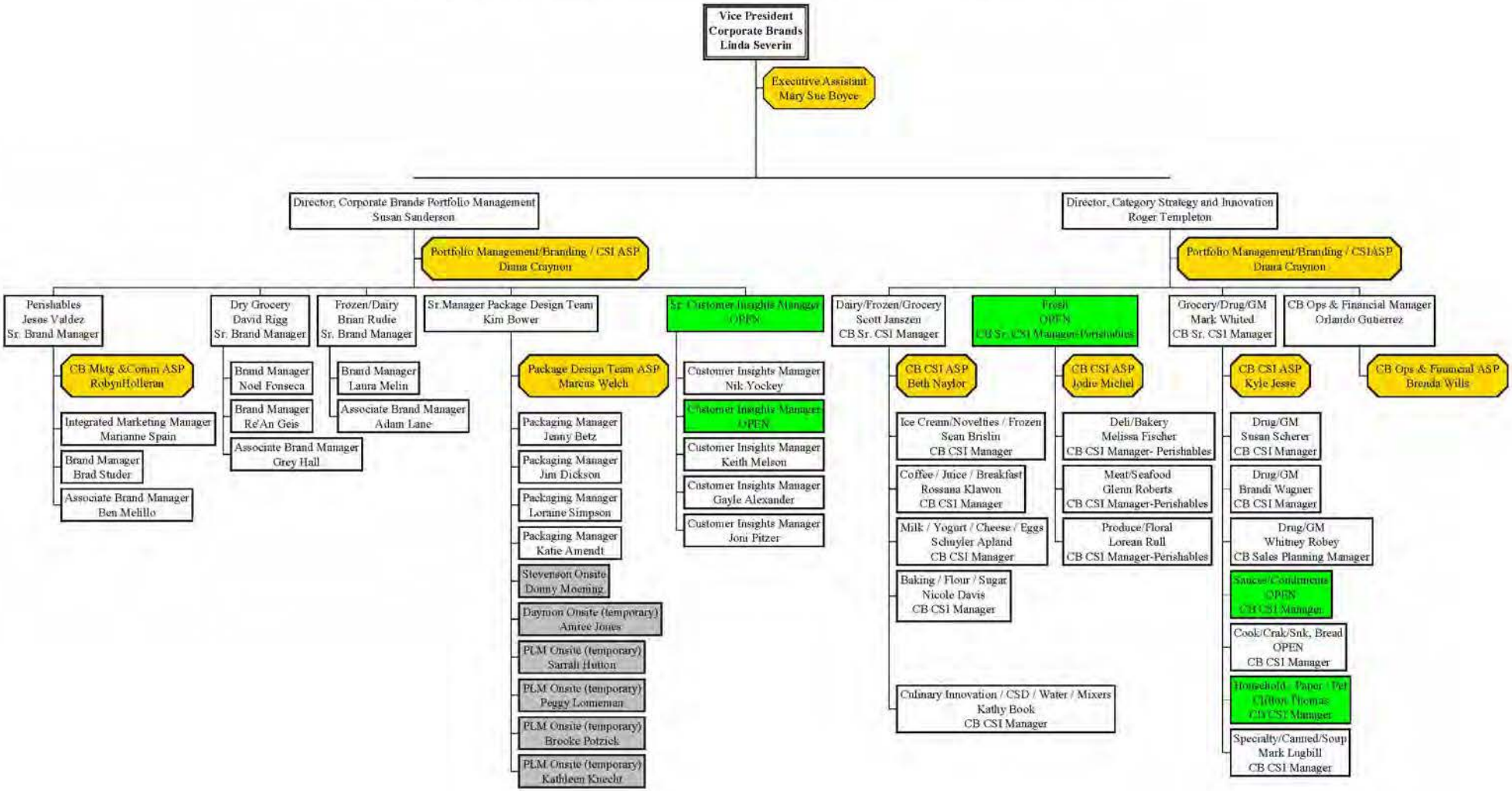
CORPORATE BRANDS STRATEGY & INNOVATION TEAM - (revised 1/24/11)



CORPORATE BRANDS STRATEGY & INNOVATION TEAM - (revised 2/11/11)

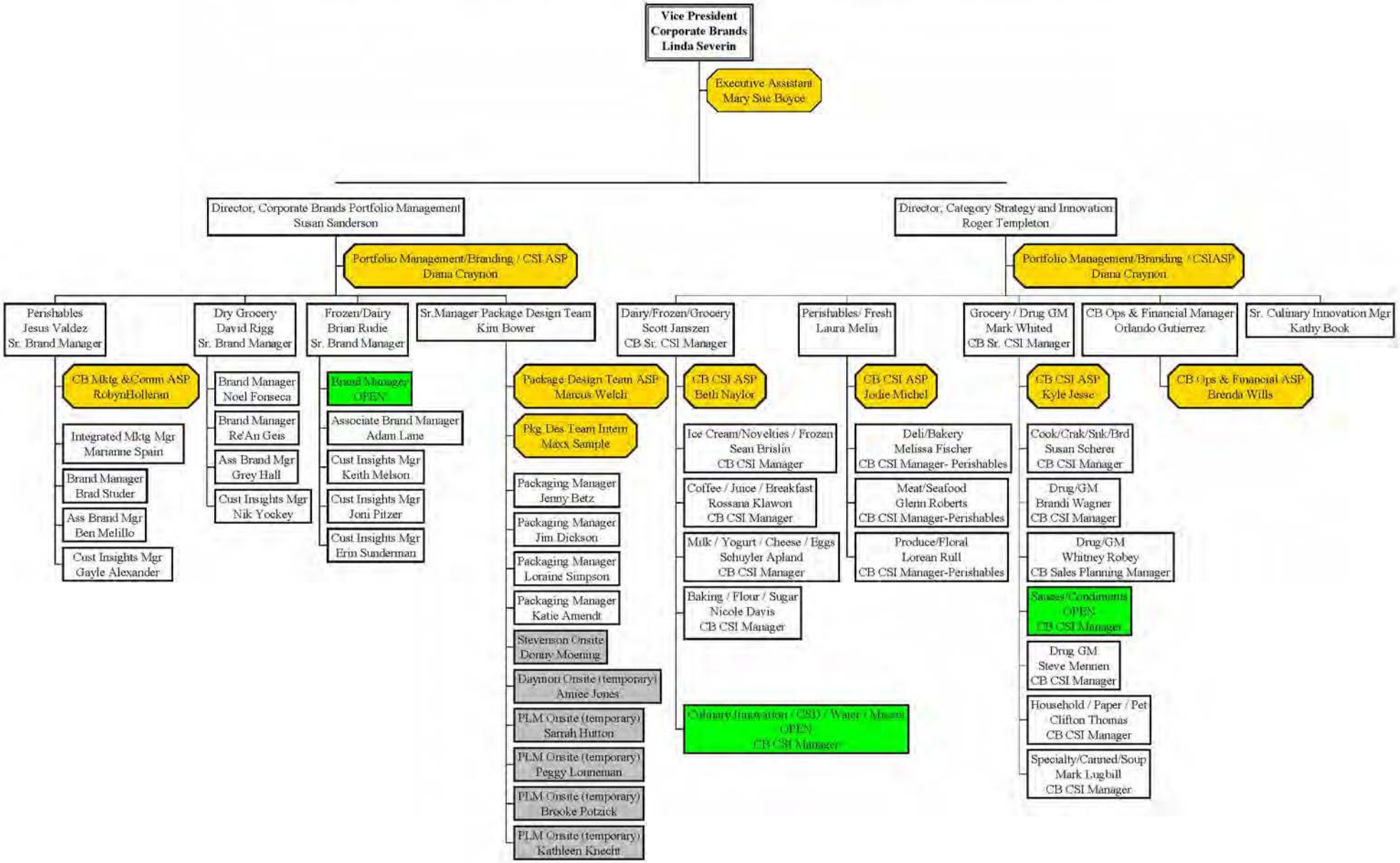


CORPORATE BRANDS STRATEGY INNOVATION TEAM

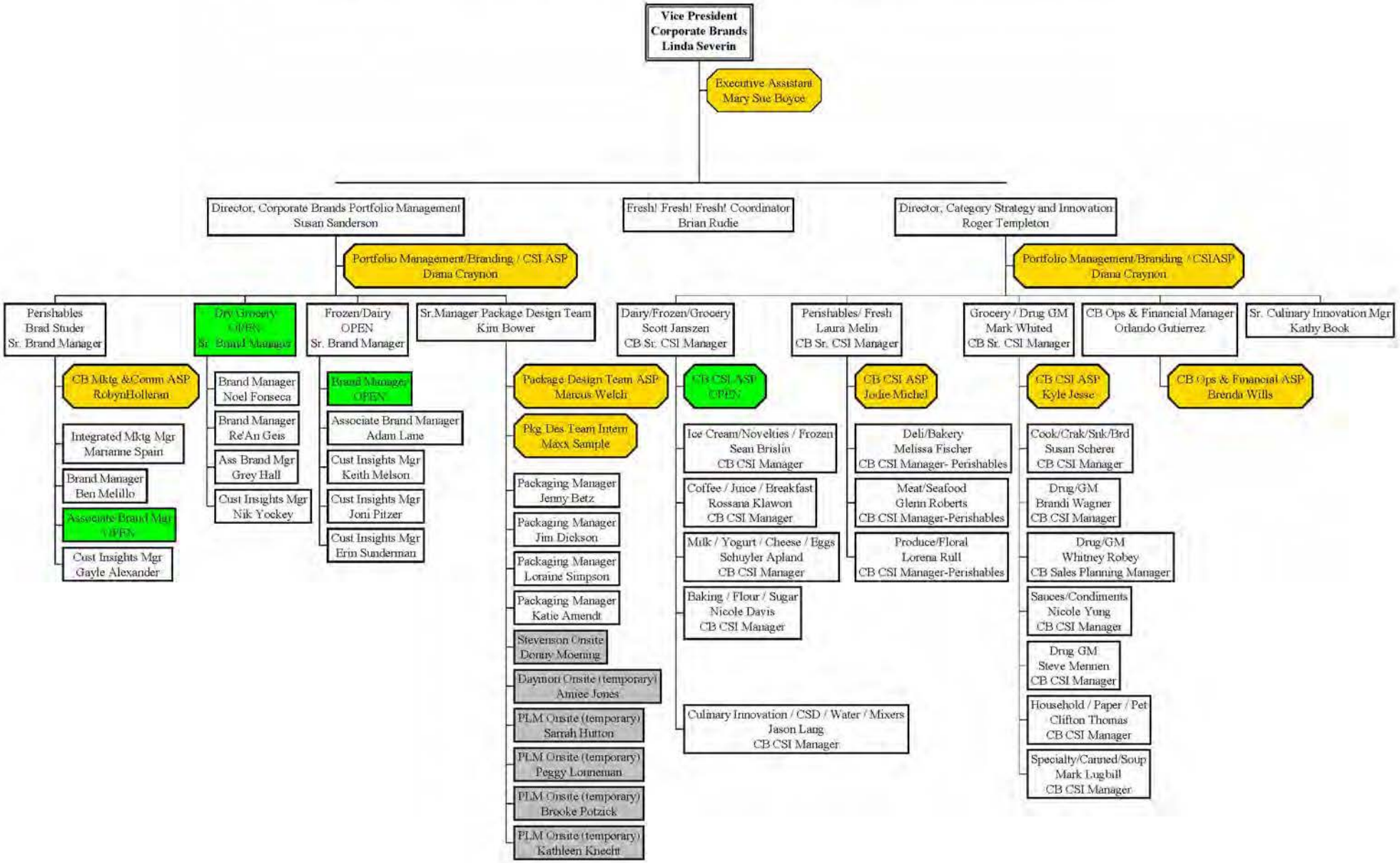


Revised 4/19/11

CORPORATE BRANDS STRATEGY INNOVATION TEAM

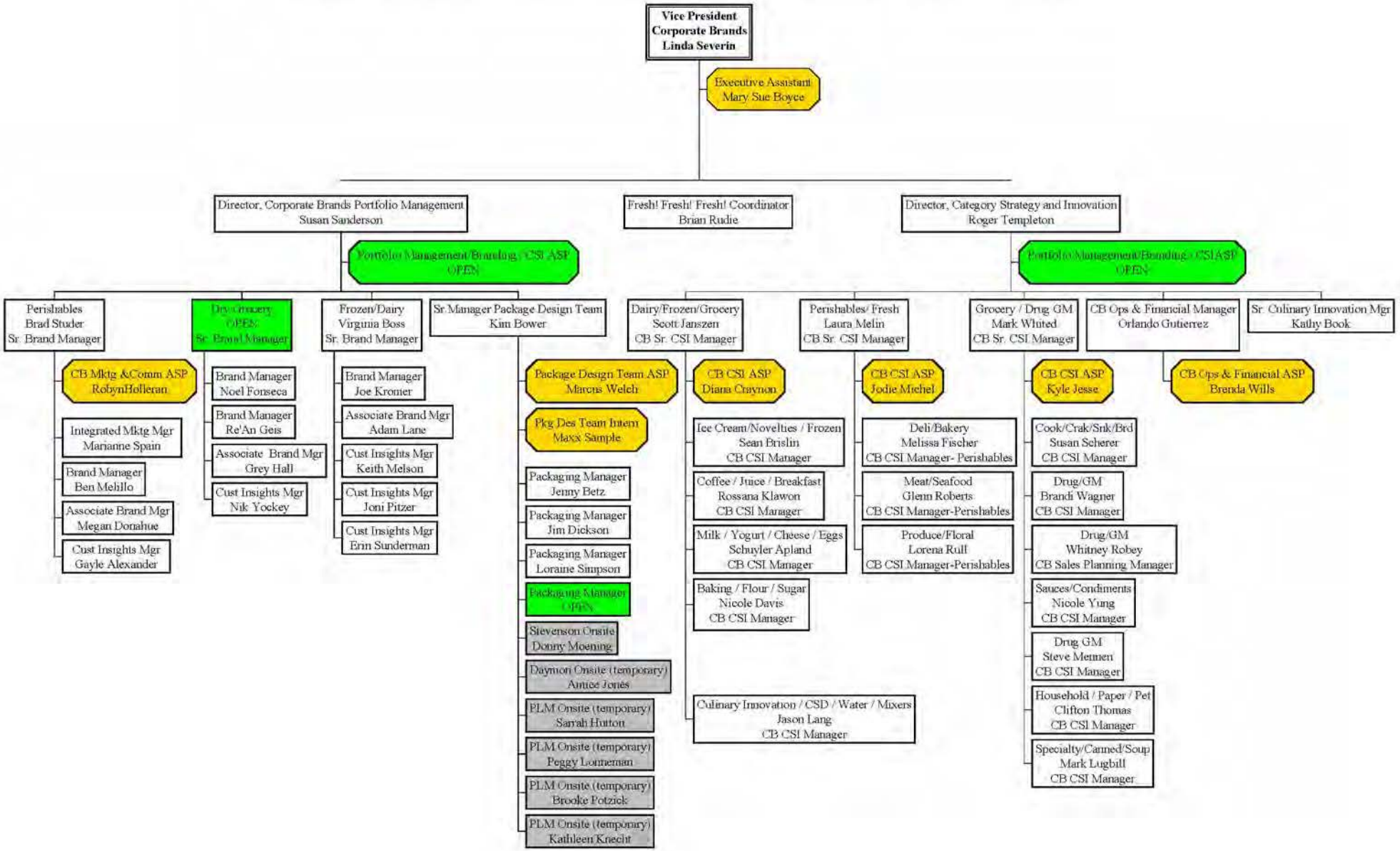


CORPORATE BRANDS STRATEGY INNOVATION TEAM



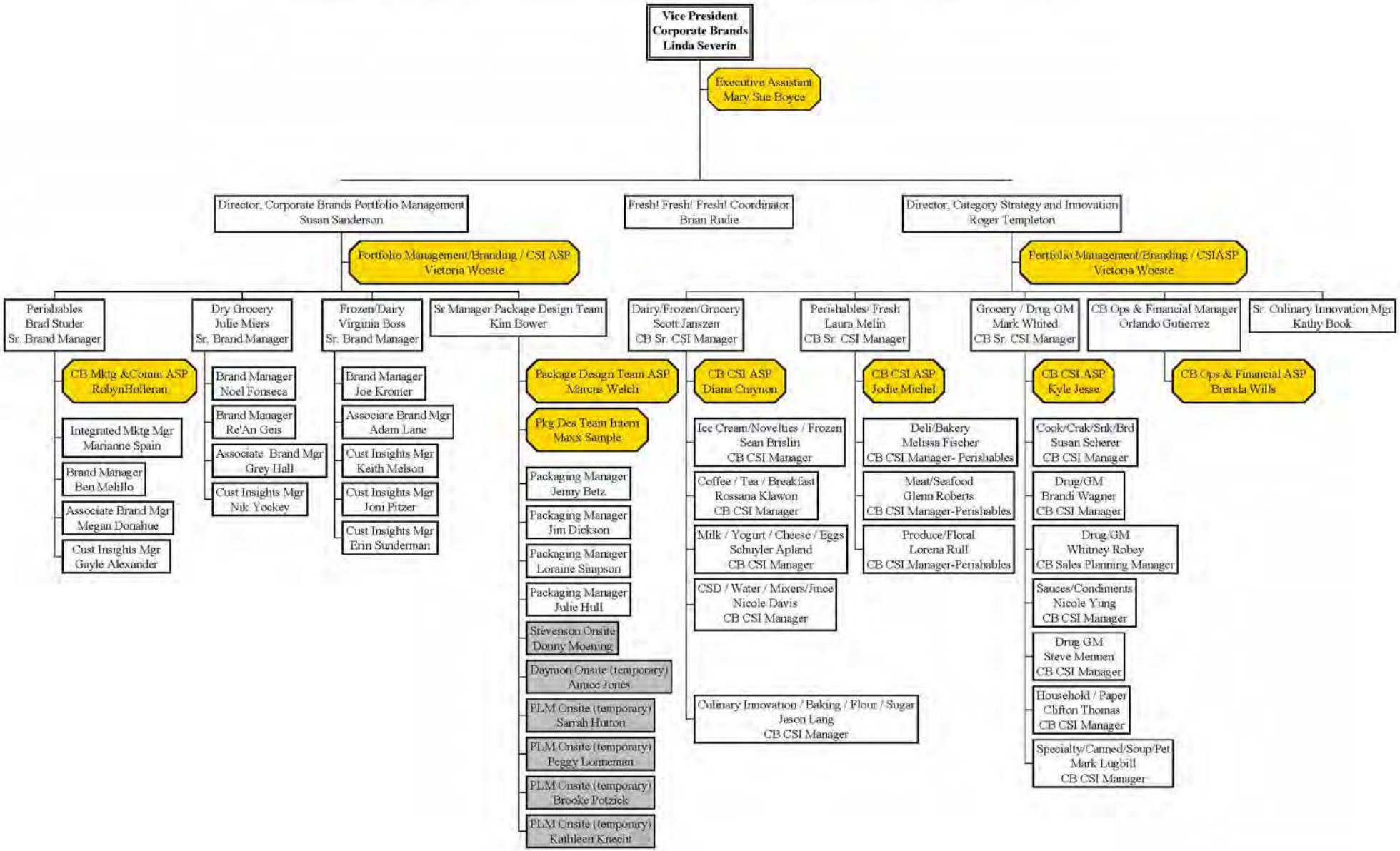
Revised 8/18/11

CORPORATE BRANDS STRATEGY INNOVATION TEAM

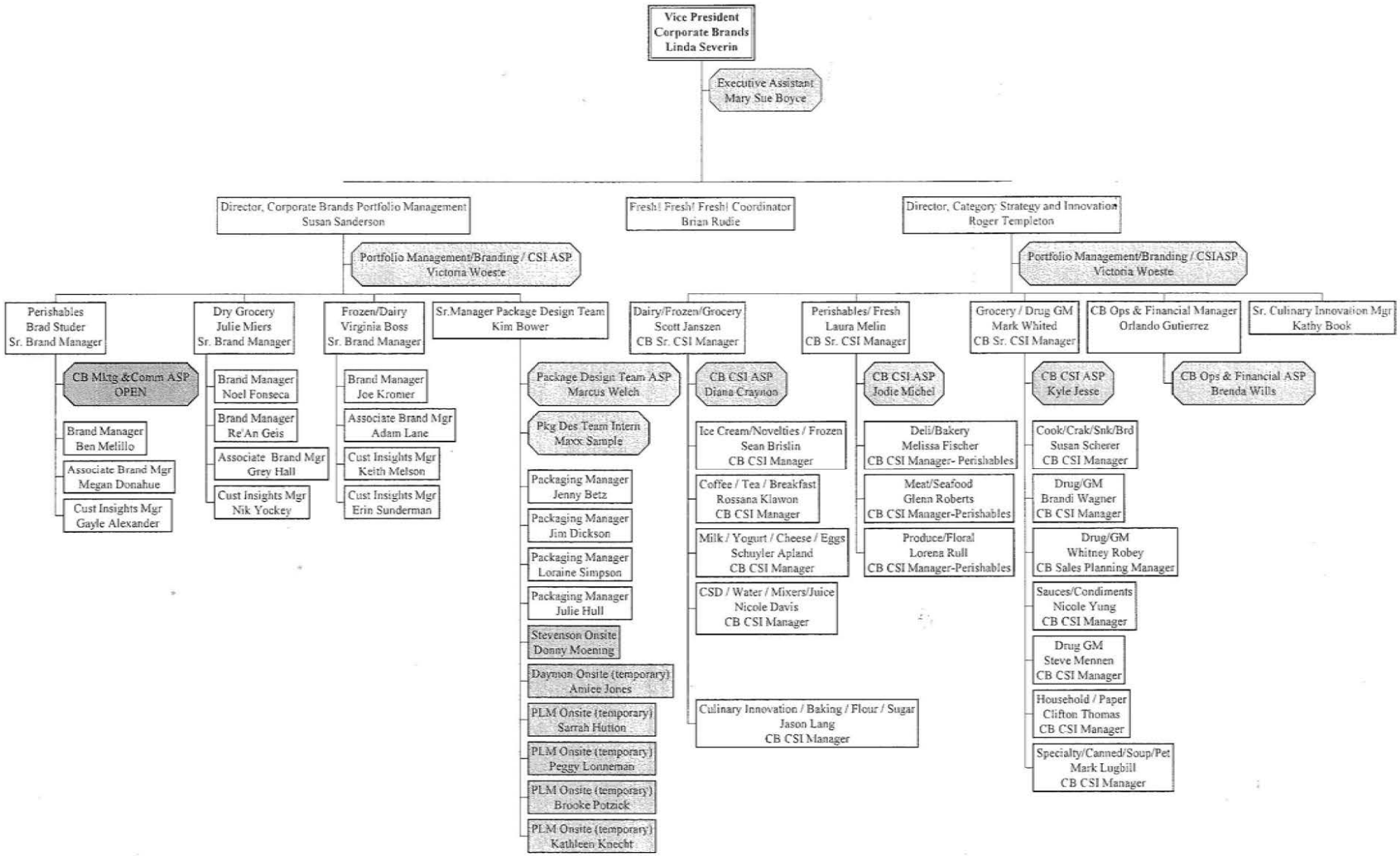


Revised 11/8/11

CORPORATE BRANDS STRATEGY INNOVATION TEAM

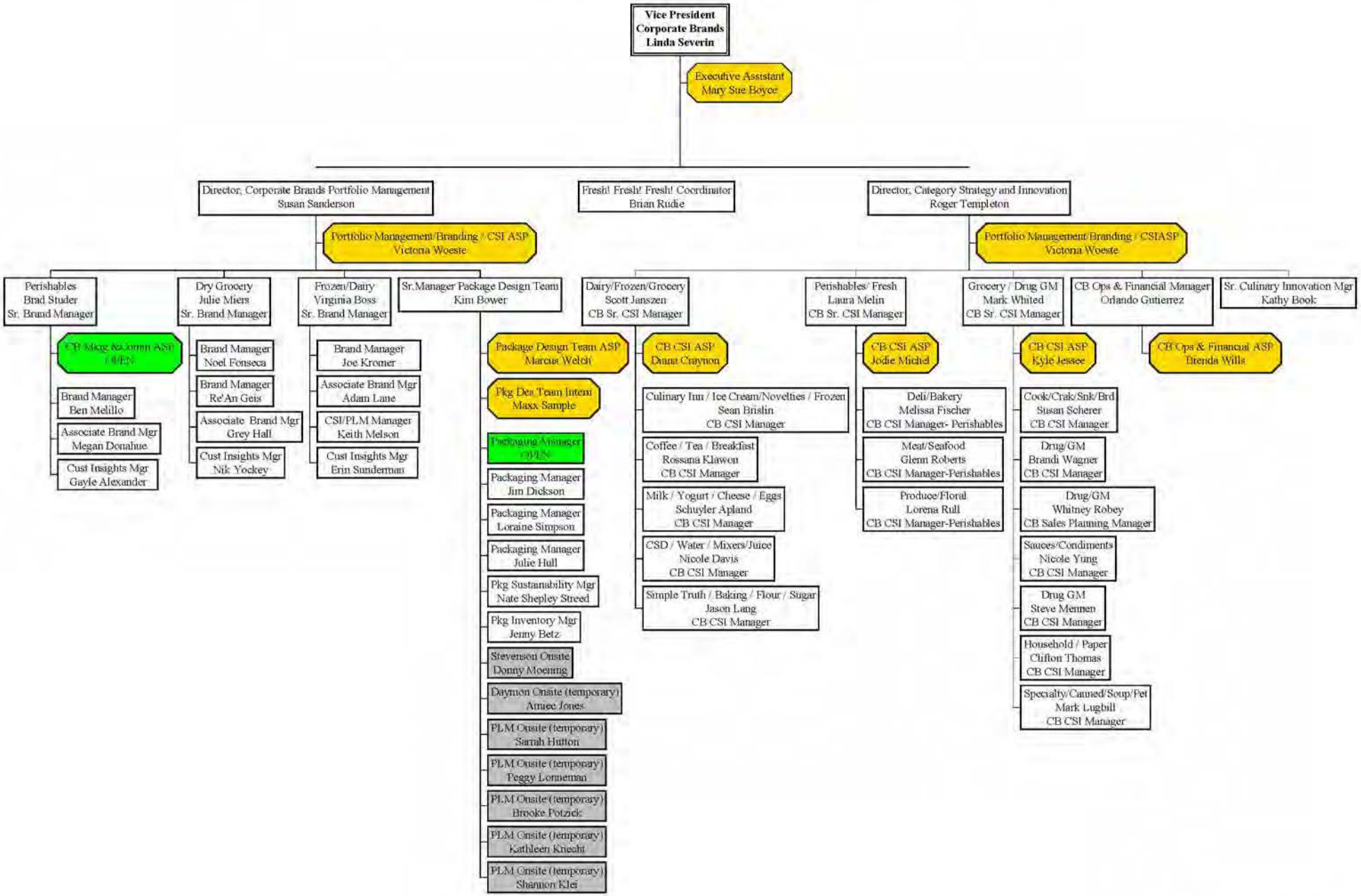


CORPORATE BRANDS STRATEGY INNOVATION TEAM

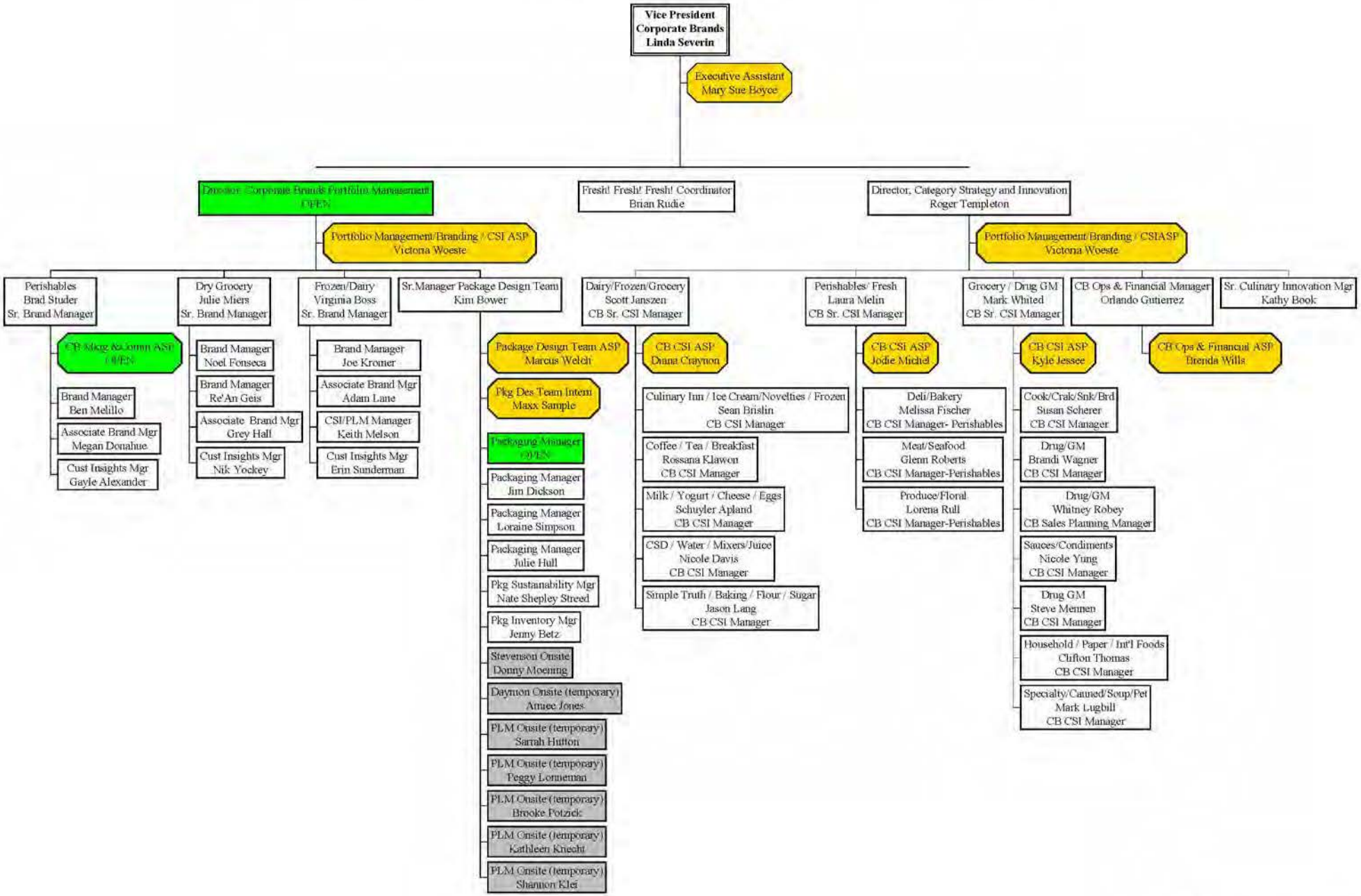


Revised 1/13/12

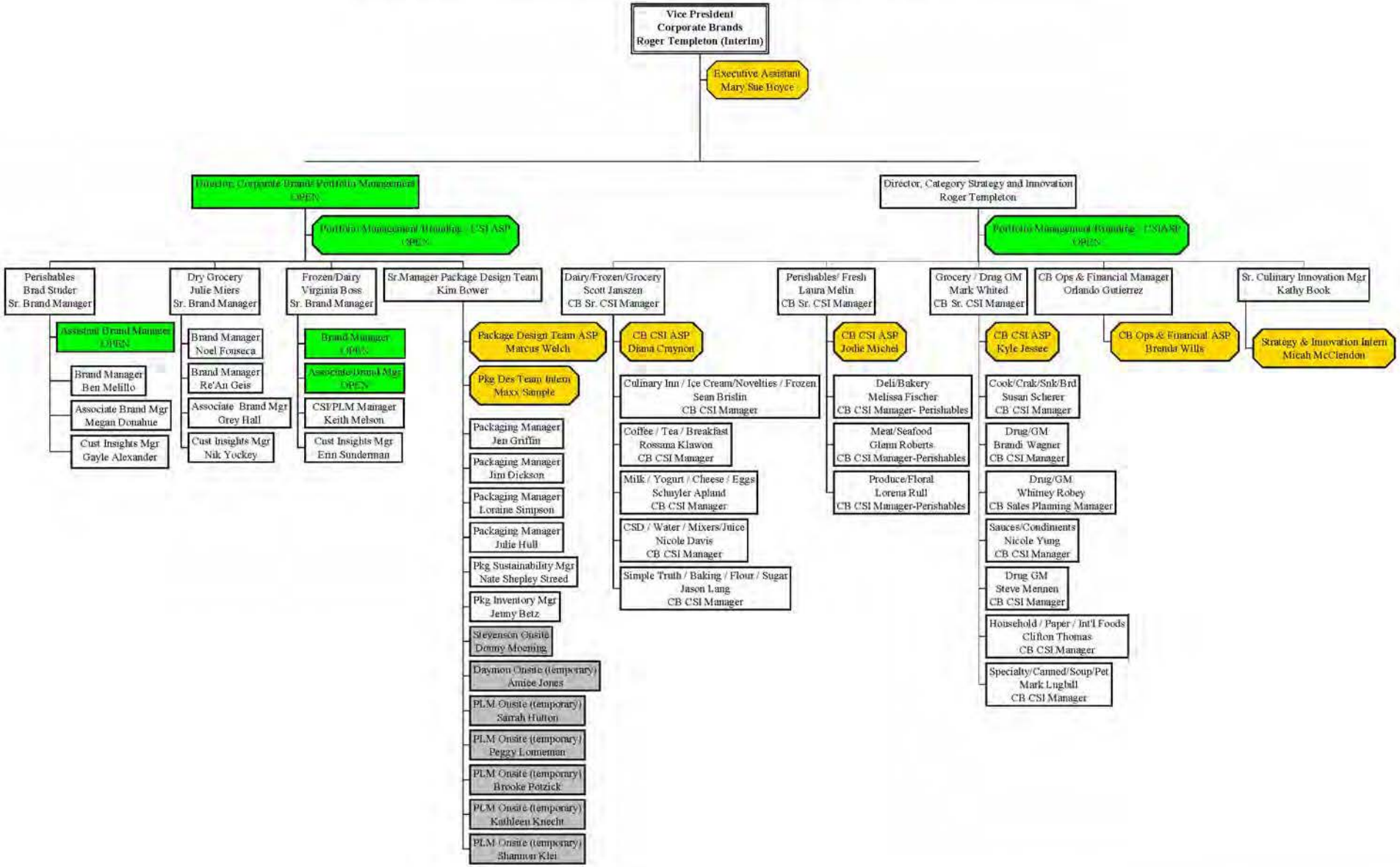
CORPORATE BRANDS STRATEGY INNOVATION TEAM



CORPORATE BRANDS STRATEGY INNOVATION TEAM



CORPORATE BRANDS STRATEGY INNOVATION TEAM



Revised 5/16/12

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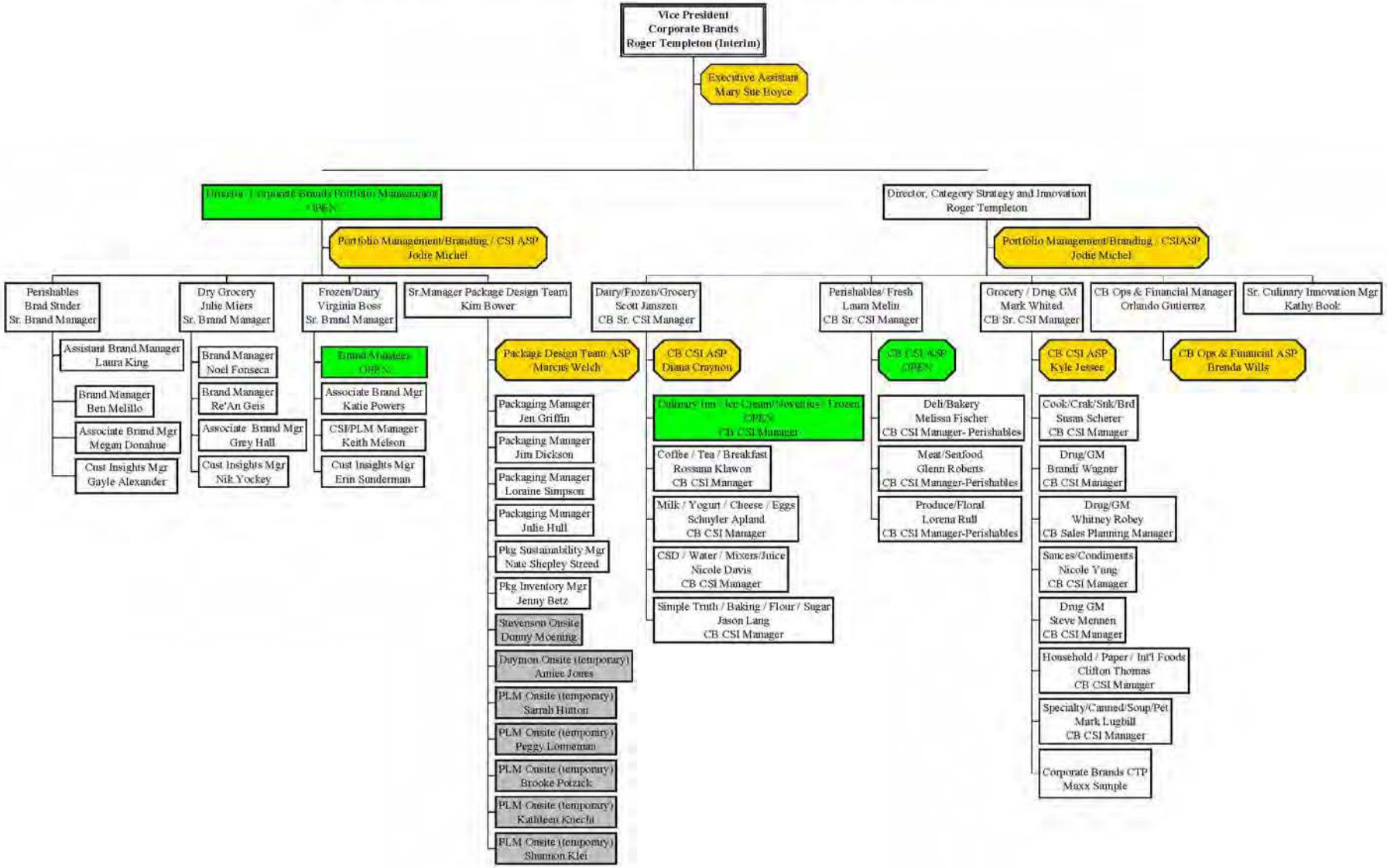
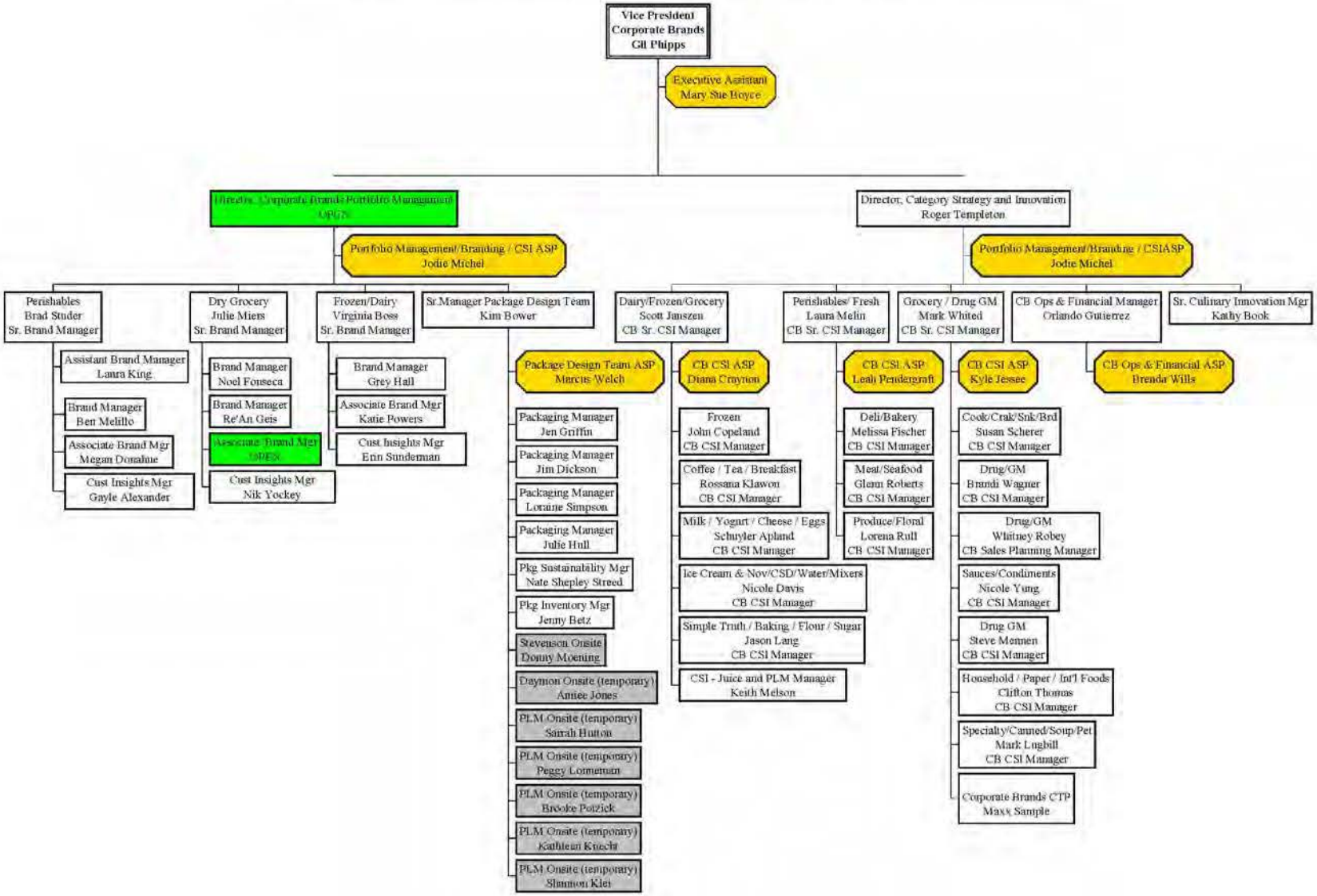


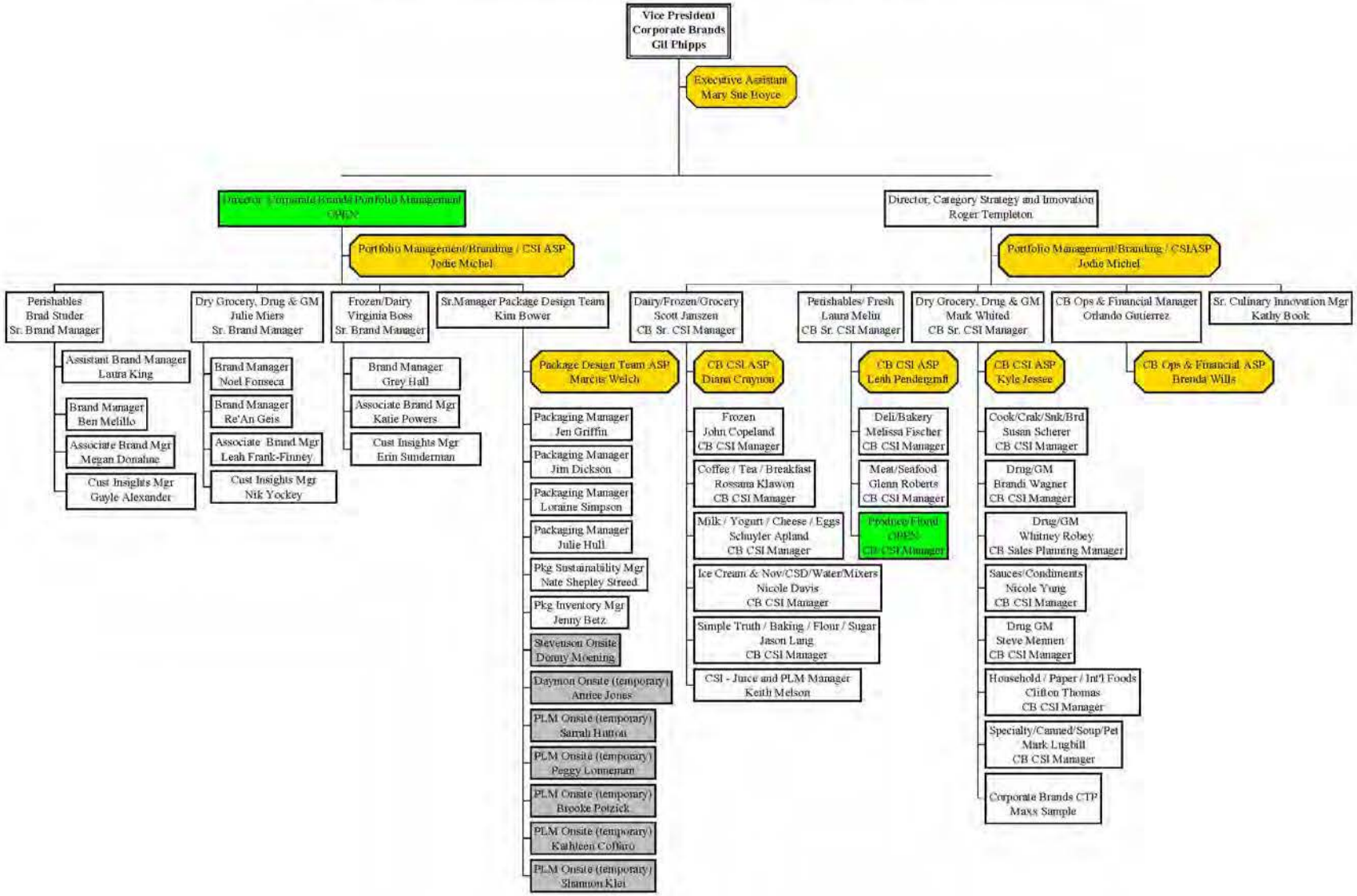
Revised 8/3/12

CORPORATE BRANDS STRATEGY INNOVATION TEAM



Revised 8/23/12

CORPORATE BRANDS STRATEGY INNOVATION TEAM



Revised 10/31/12

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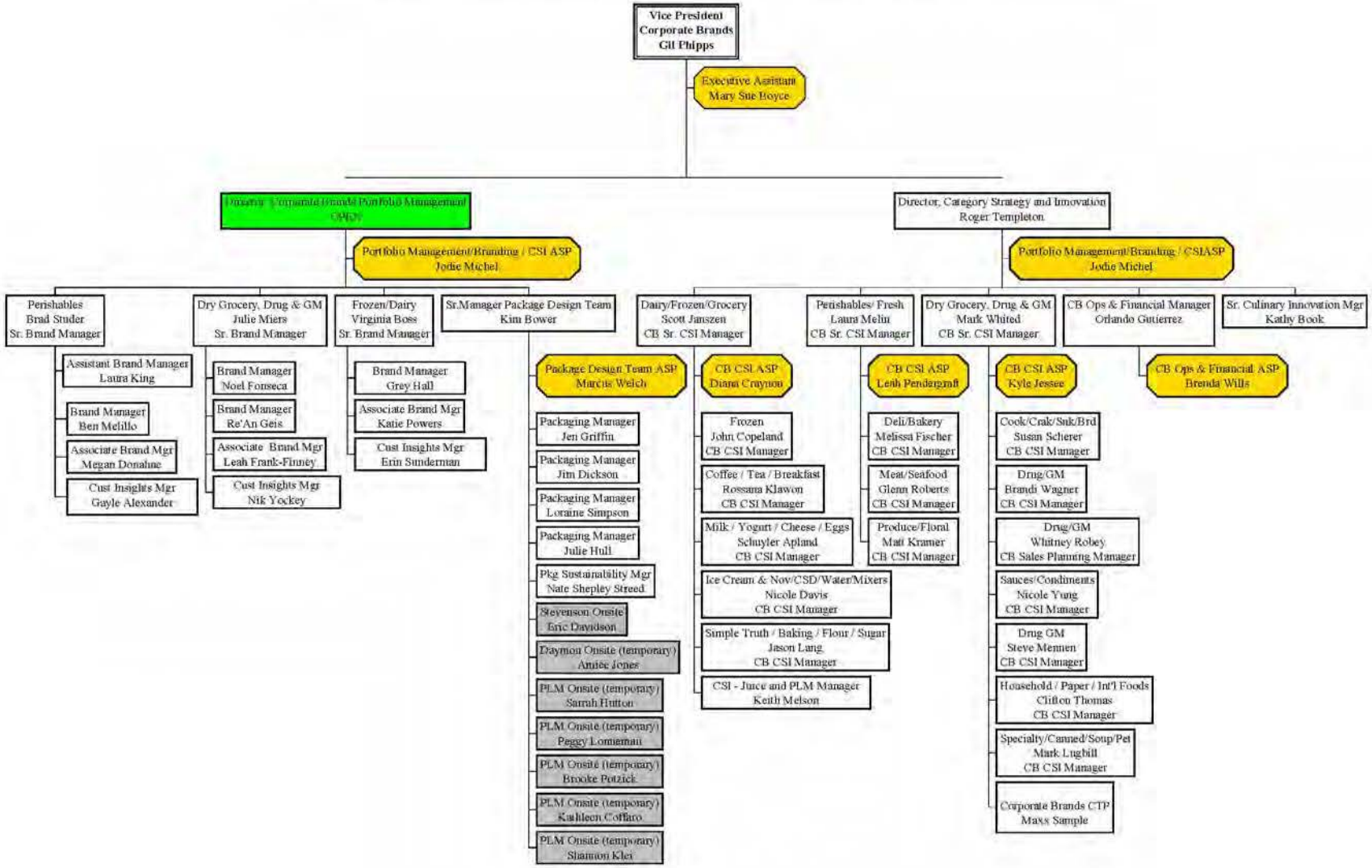

Revised 12/3/12

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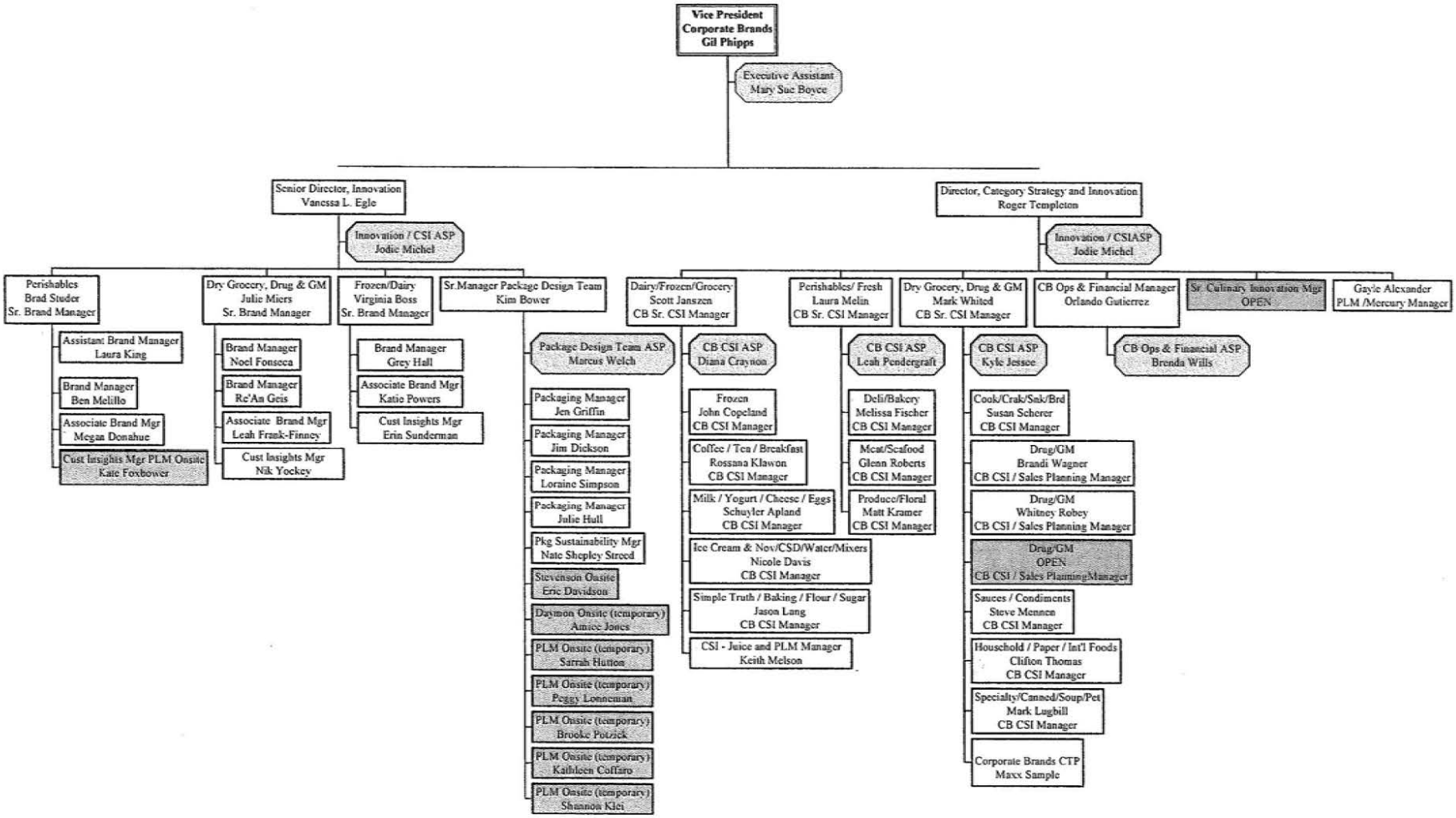

Revised 3/18/13

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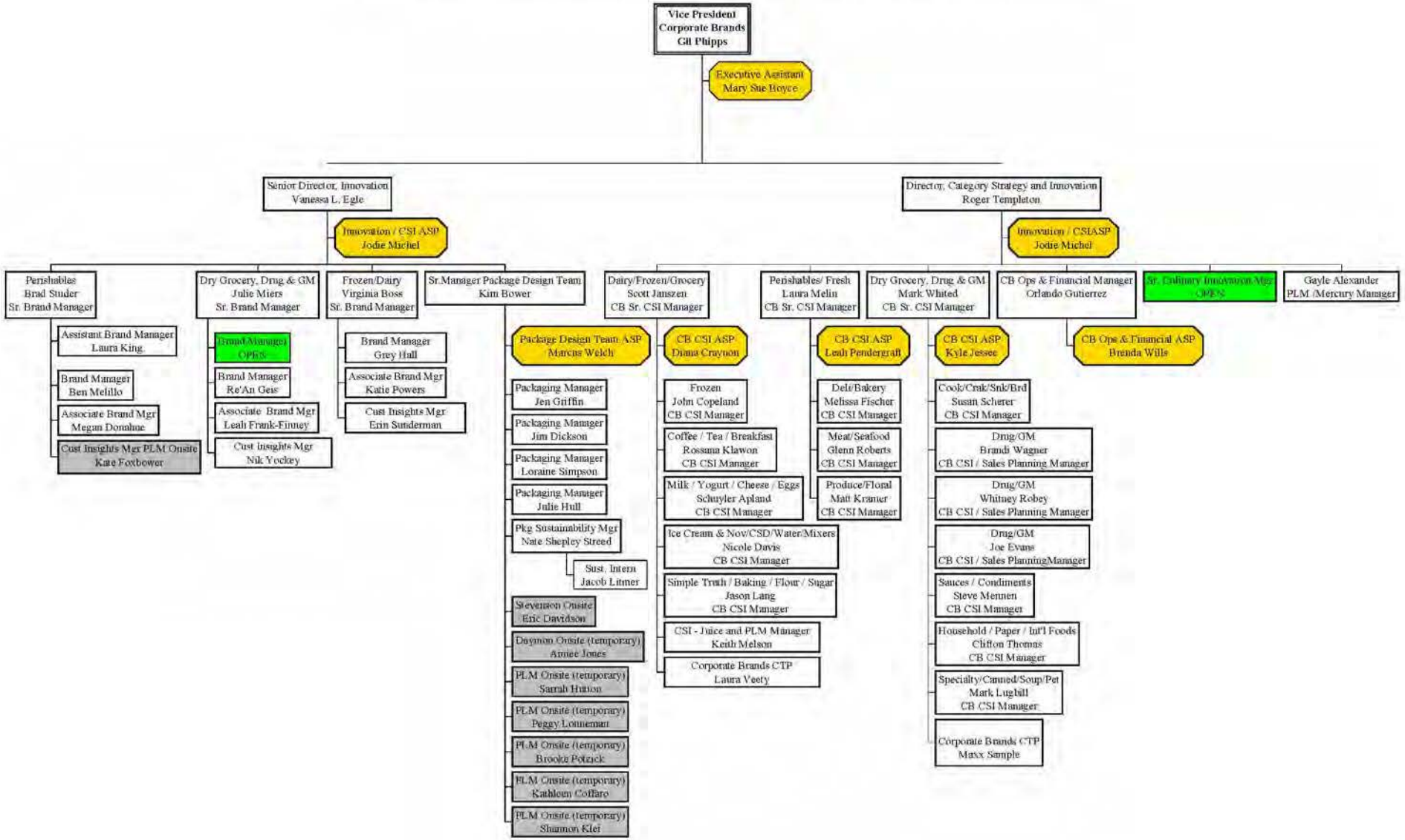
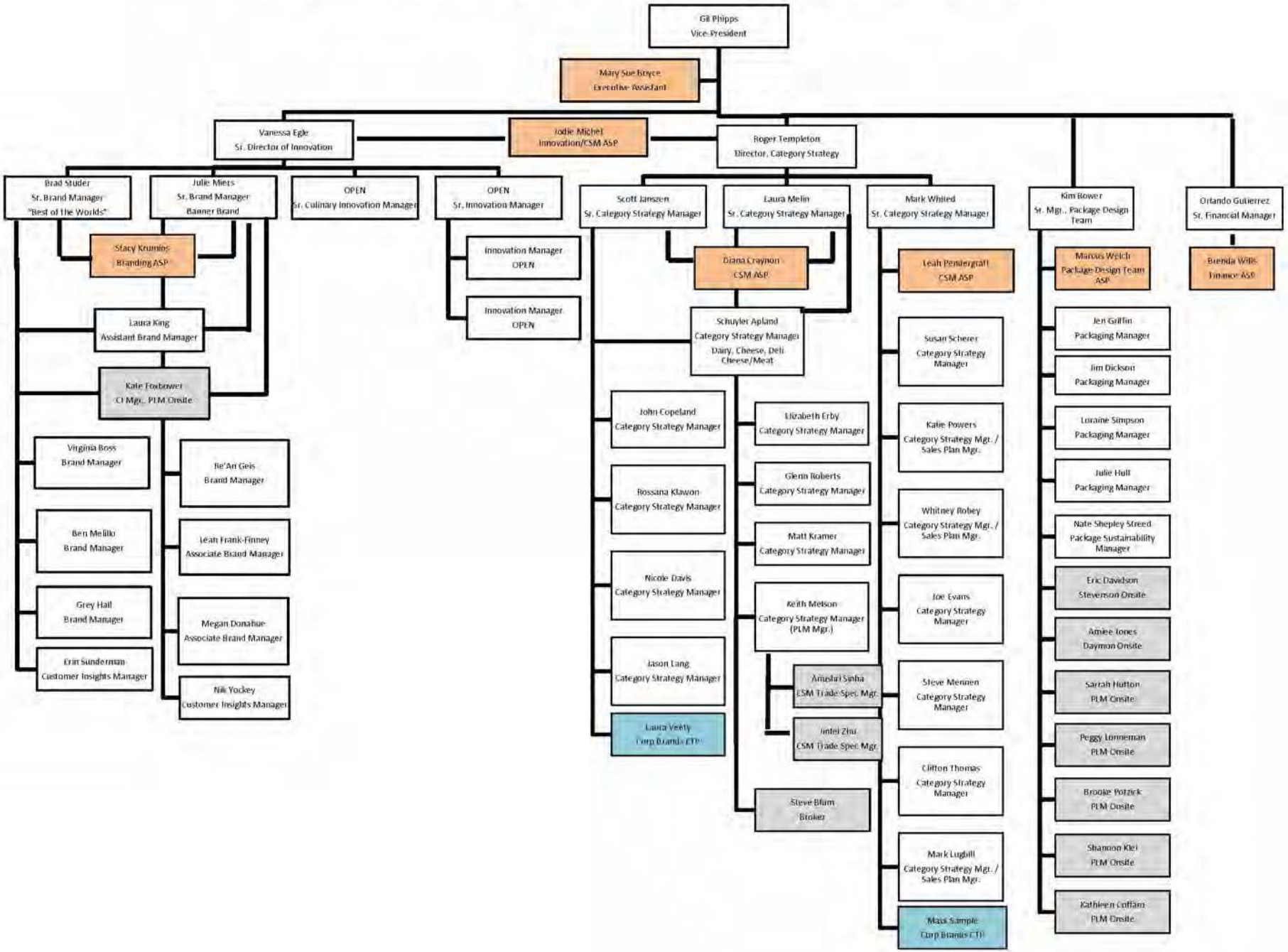
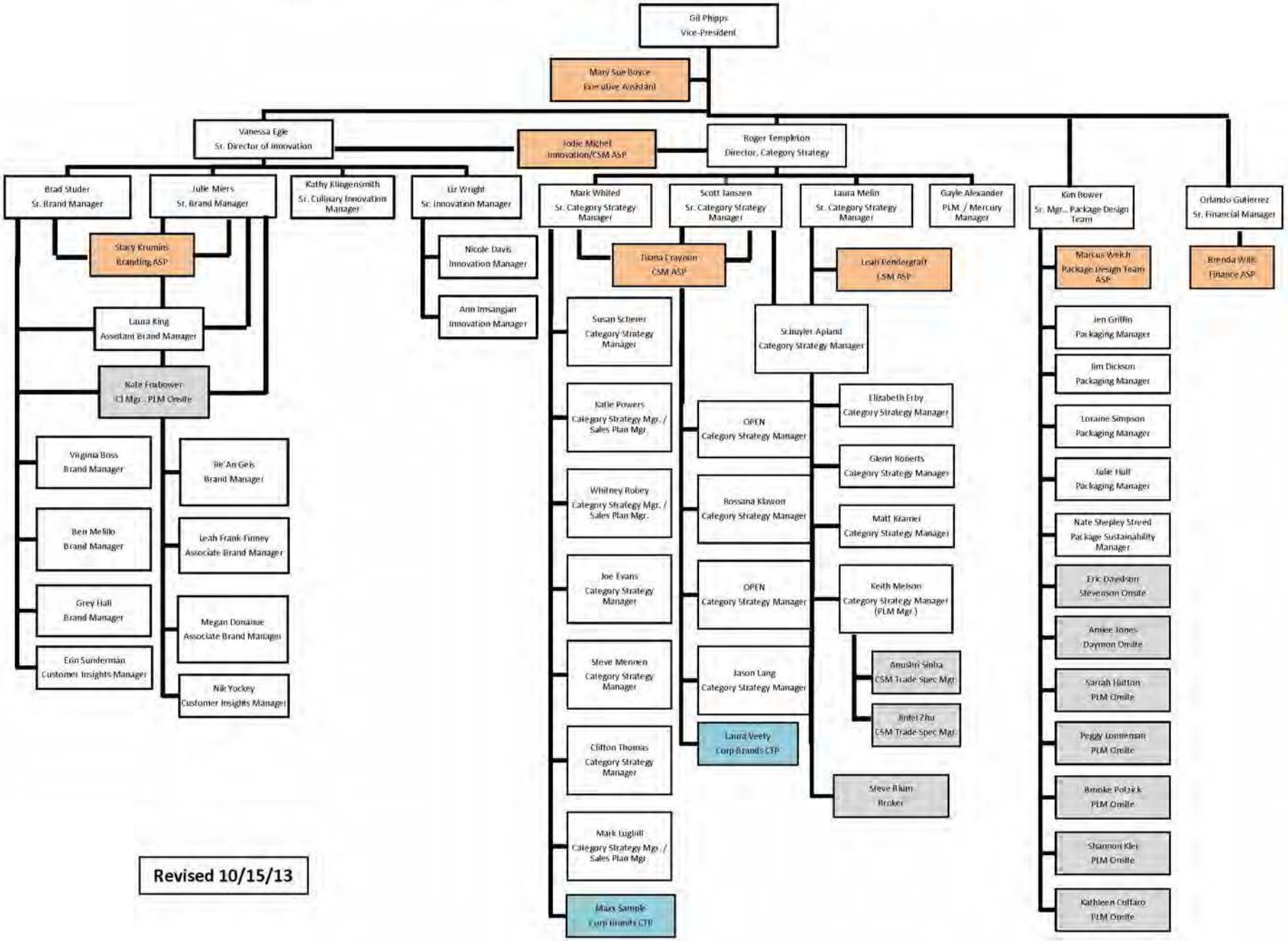


Revised 6/5/13

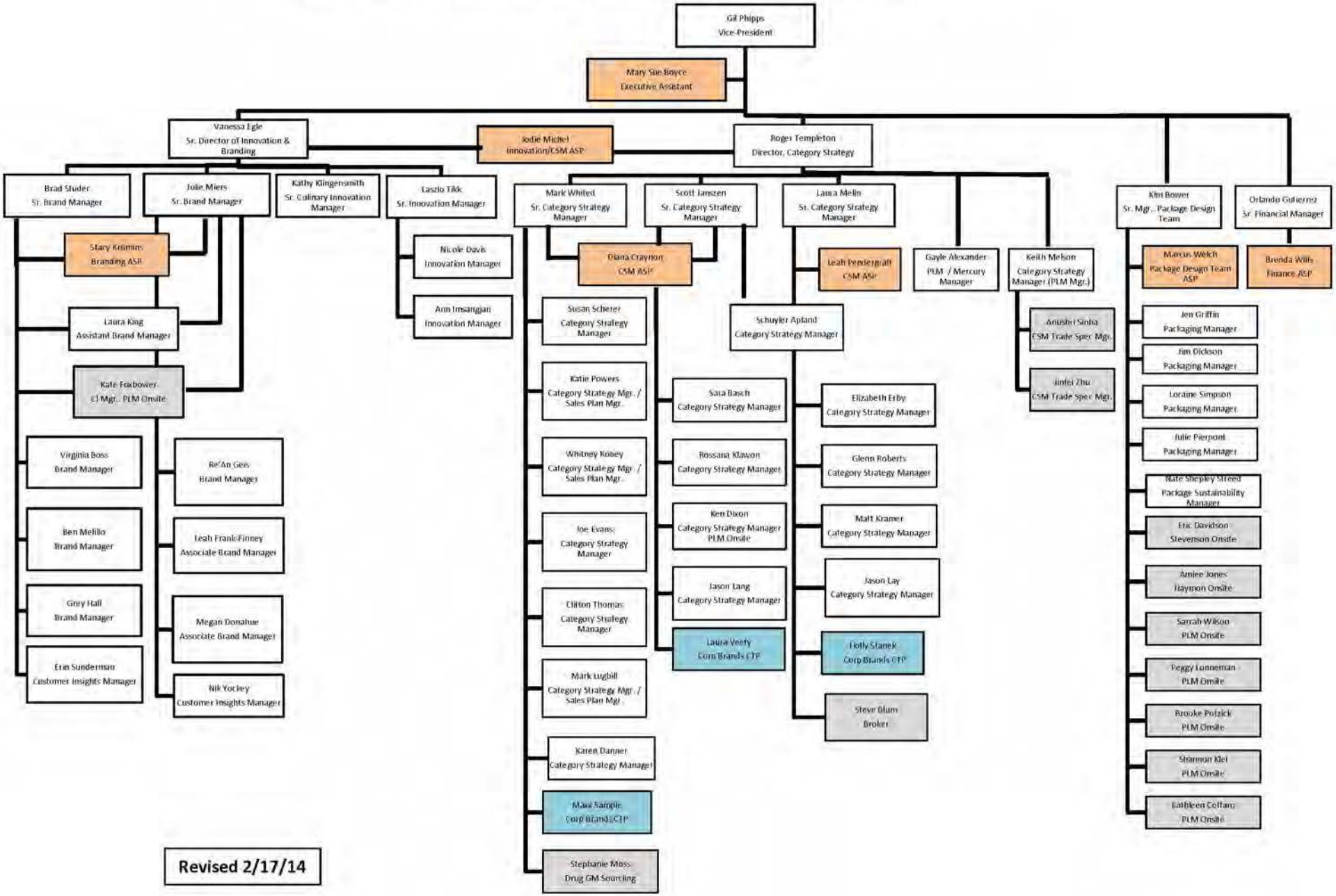
CORPORATE BRANDS STRATEGY & INNOVATION TEAM



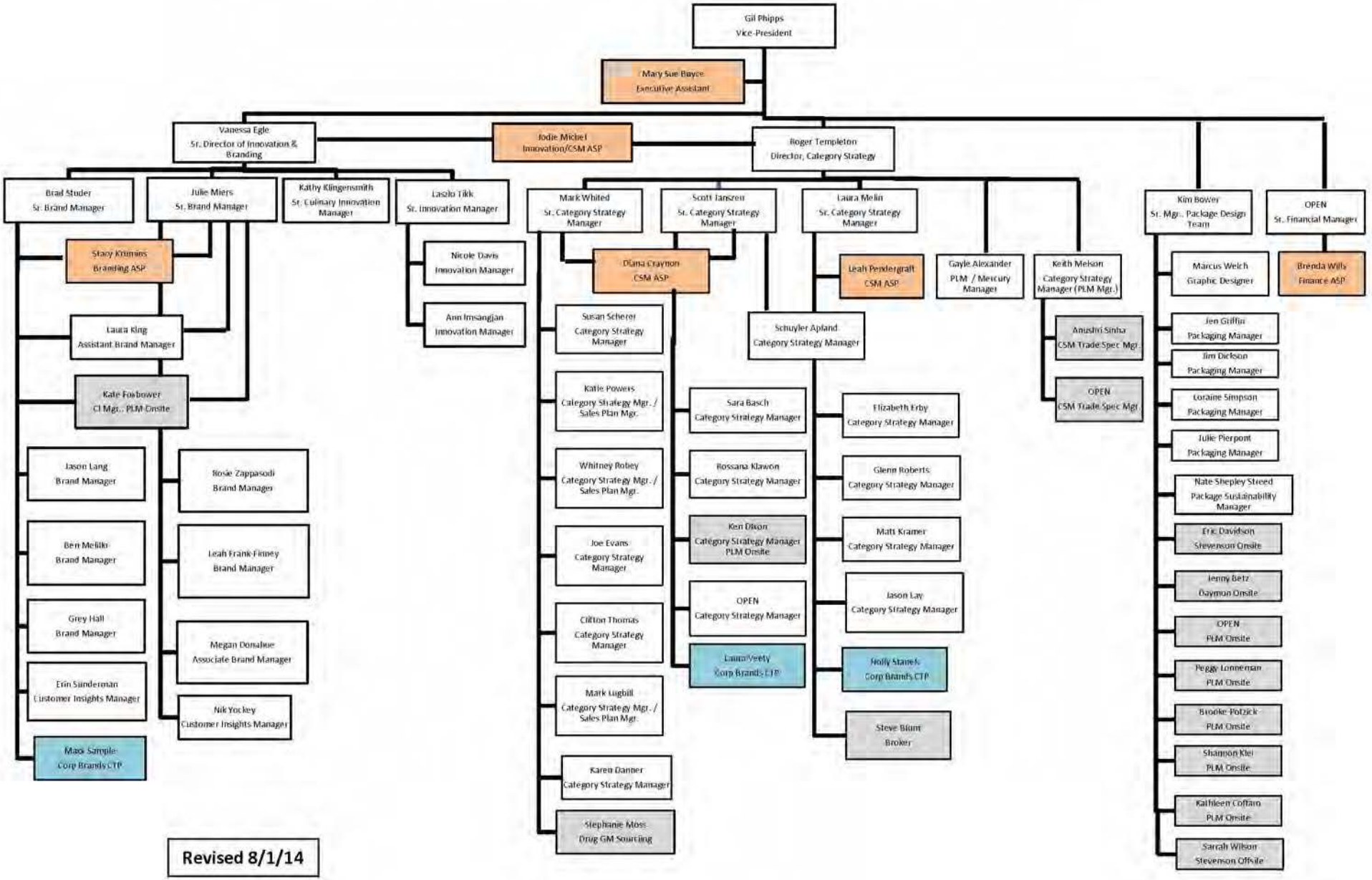
CORPORATE BRANDS STRATEGY & INNOVATION TEAM



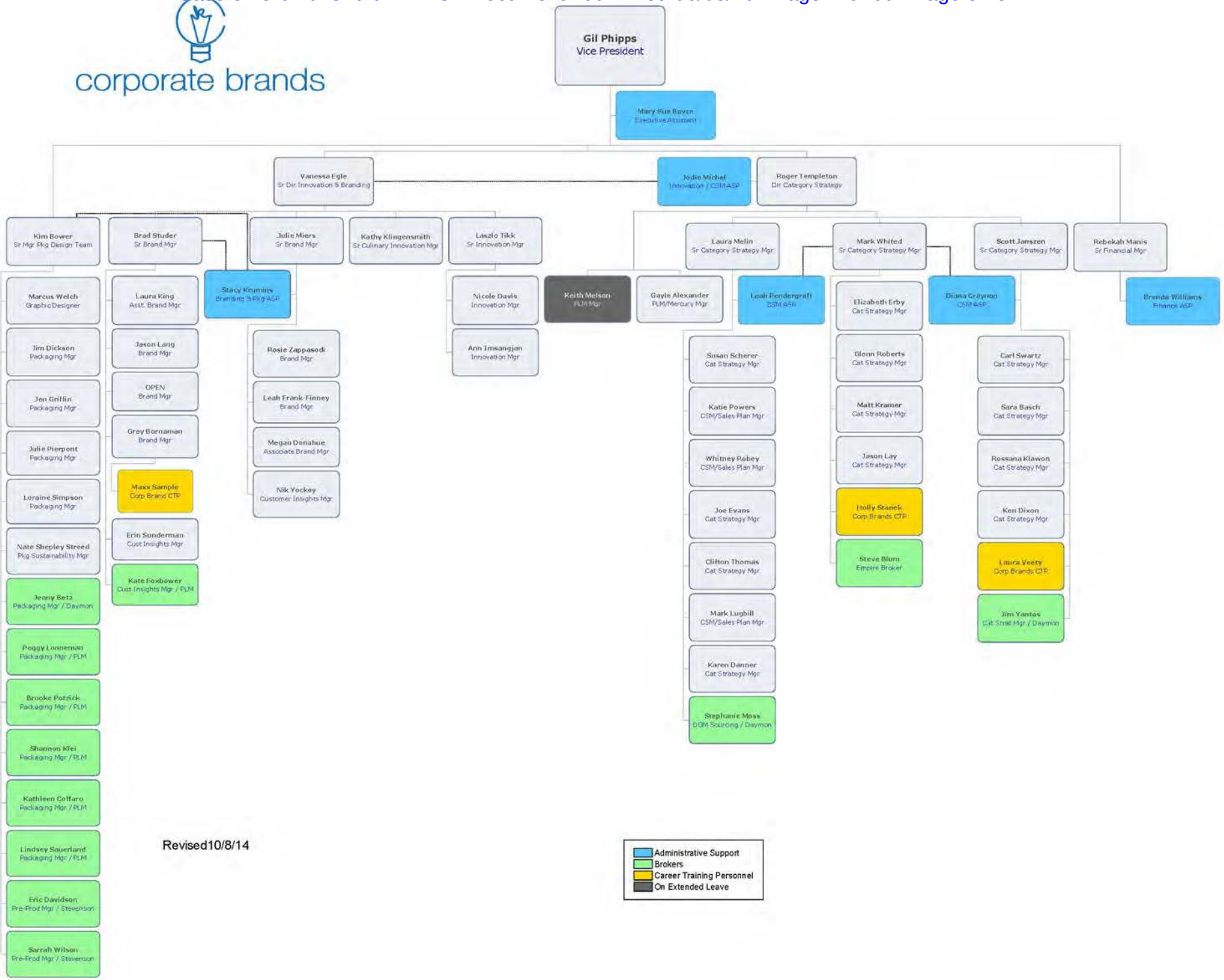
CORPORATE BRANDS STRATEGY & INNOVATION TEAM



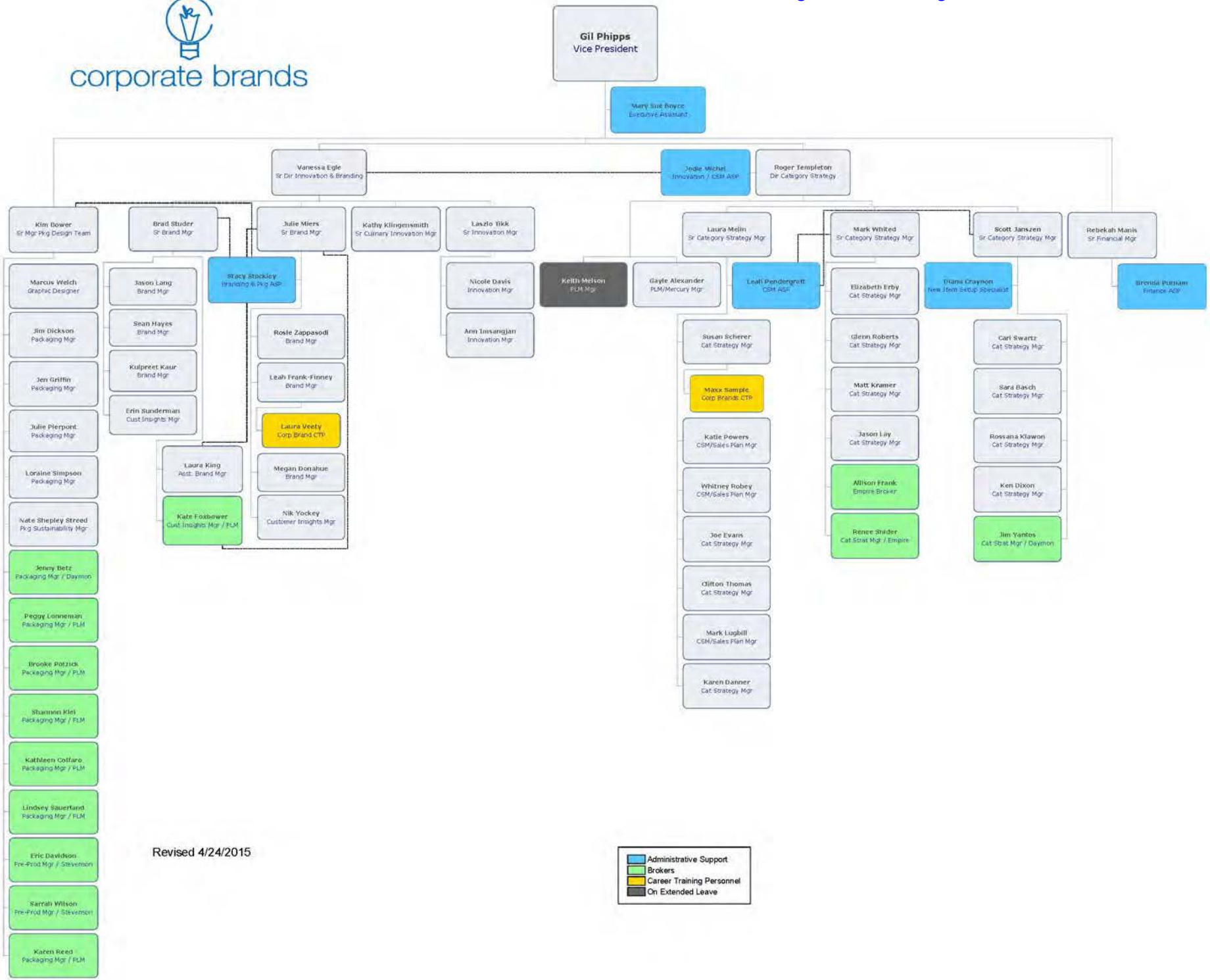
CORPORATE BRANDS STRATEGY & INNOVATION TEAM



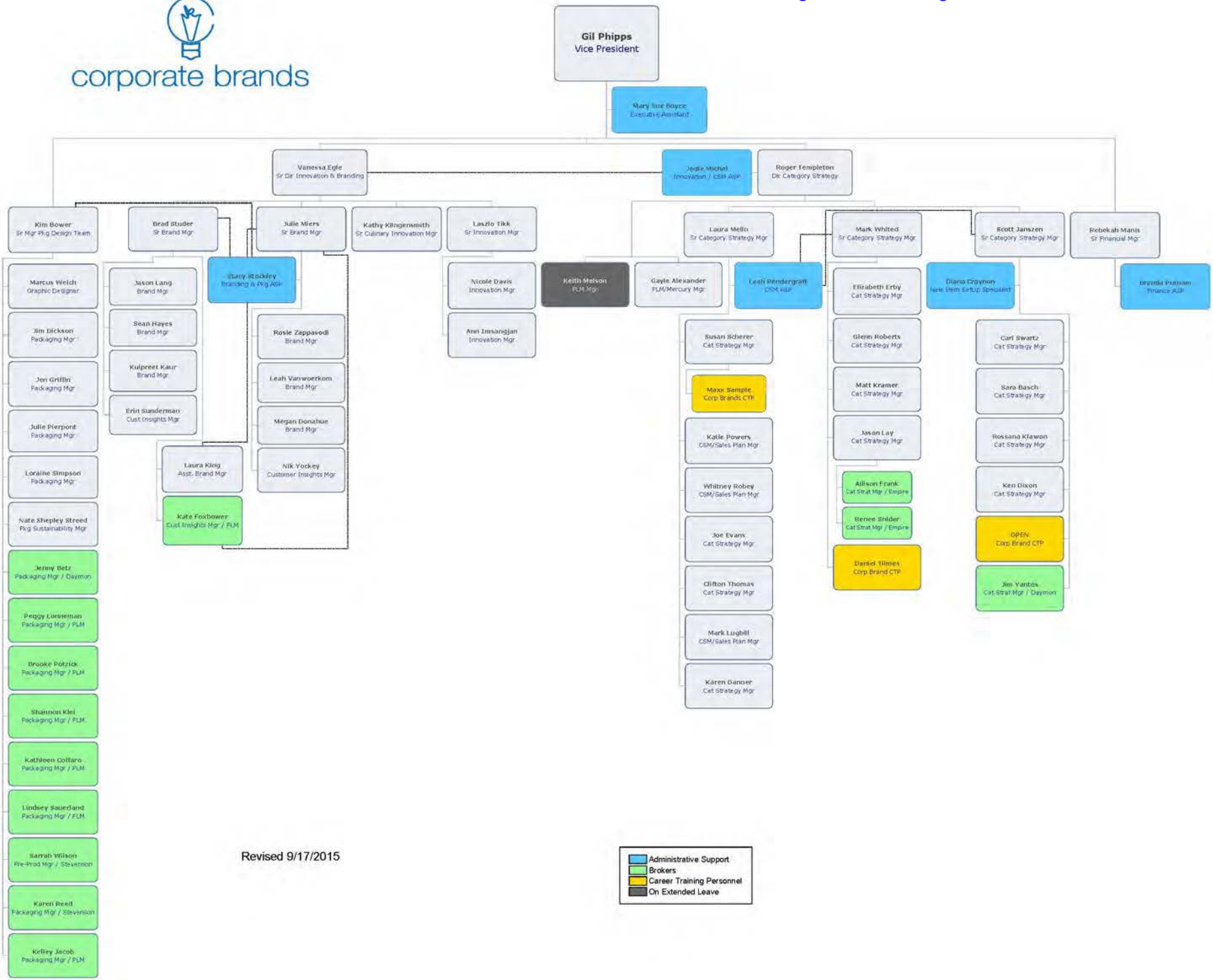
corporate brands



corporate brands



corporate brands



corporate brands

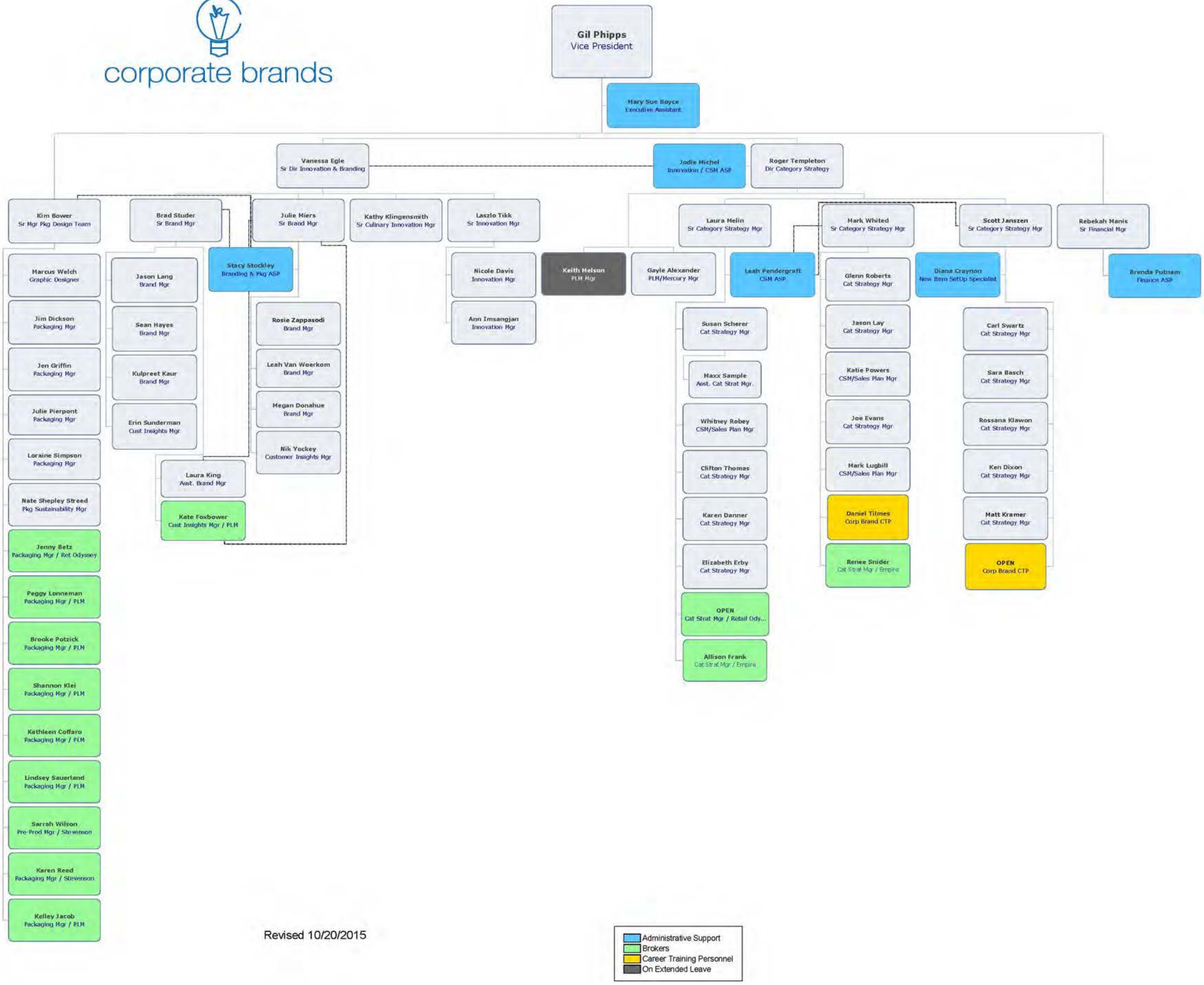


EXHIBIT 8

From: Hosfeld, Bob </O=KROGER/OU=EXCHANGE ADMINISTRATIVE GROUP (FYDIBOHF23SPDLT)/CN=RECIPIENTS/CN=RH73933>
To: Ensign, Cheryl I; Bryant, Nancy A; Johnson, Danielle; Payne, Joel D; McFarlane, Roger E; Baker, Stephanie S; Ray, George S; Wampler, Stacey A
CC: Pruett, Payton; Edelen, Jeff; Kolenski, John P
Sent: 6/16/2015 5:13:40 AM
Subject: RE: Trans fats
Attachments: PHO - Combined.xls

Attached is a list of products that have "partially hydrogenated" in the ingredient statement.

Not sure what the TransFat declaration is for these items.

Bob Hosfeld
Sr. Manager
Corporate Food Technology
O-513-762-4244
C-513-254-6696

-----Original Message-----
From: Ensign, Cheryl I
Sent: Tuesday, June 16, 2015 8:11 AM
To: Bryant, Nancy A; Johnson, Danielle; Payne, Joel D; McFarlane, Roger E; Baker, Stephanie S; Hosfeld, Bob; Ray, George S; Wampler, Stacey A
Cc: Pruett, Payton; Edelen, Jeff; Kolenski, John P
Subject: RE: Trans fats

Bob,

Can you run a report in PLM for any PHO's listed in ingredient decks?

Cheryl

-----Original Message-----
From: Bryant, Nancy A
Sent: Tuesday, June 16, 2015 8:07 AM
To: Ensign, Cheryl I; Johnson, Danielle; Payne, Joel D; McFarlane, Roger E; Baker, Stephanie S; Hosfeld, Bob; Ray, George S; Wampler, Stacey A
Cc: Pruett, Payton
Subject: RE: Transfats

I know we are putting plans in place to remove PHO's, but I think most of these products have 0g trans fatty acids (less than .5 g/serving).

Do we still have some products which contain trans fat?

Thanks,
Nancy

-----Original Message-----
From: Pruett, Payton
Sent: Tuesday, June 16, 2015 8:02 AM
To: Ensign, Cheryl I; Johnson, Danielle; Bryant, Nancy A; Payne, Joel D; McFarlane, Roger E; Baker, Stephanie S; Hosfeld, Bob
Subject: FW: Transfats

FYI...

****
Payton Pruett, V.P., Corp. Food Technology & Regulatory Compliance | The Kroger Co. | 1014 Vine Street | Cincinnati, OH 45202-1100 | Ph: 513.762.4223 | payton.pruett@kroger.com

-----Original Message-----
From: Cull, Brendon J
Sent: Tuesday, June 16, 2015 8:00 AM
To: Sharp, Erin S; Pruett, Payton; Kolenski, John P; Dailey, Keith G; Marmer, Lynn; McClure, Margaret; Armbruster, Kari T
Subject: Transfats

There are news reports this morning that the transfats ban will be released today by the FDA. This is par for the course with them--they have been leaking to friendly media early and then releasing the rule later in the day.

The details we've seen so far indicate a three year timeline for food manufacturers to phase out the ingredient and a process to apply for an exception following the ban.

More to come later today.
Brendon

EXHIBIT 9

reformulation

§ Team talked about whether we need to change the UPC code and consensus was we did not see the need, given the extra time and resources to do this. The benefit would be that we can track the change if we changed the UPC, but overall felt the extra labor and time outweighed the benefit.
  - Next Steps: Mark will follow up with Roger Templeton and Megan Brooks on this recommendation

§ IAP projects will be tracked separately since Corporate Brands is not responsible for packaging.

Thanks, again for everyone's input. The next meeting is October 23, 2015.

Nancy Bryant
Director, Corporate Brands Product Development & QA
The Kroger Co., 1014 Vine St., Cincinnati, OH 45202
O: 513-762-4236, C: 203-491-7272

From: Bryant, Nancy A
Sent: Tuesday, September 22, 2015 5:36 PM
To: Baker, Stephanie S; Hosfeld, Bob; McFarlane, Roger E; Payne, Joel D; Ray, George S; Wampler, Stacey A; Melin, Laura A; Bower, Kim; Janszen, Scott A; Whited, Mark A
Subject: Agenda for PHO Update Meeting - 9/23/15

Attached is agenda for the PHO Update meeting tomorrow, 9/23/15:

- Status of putting PHO products into Project Tracker – Mark/Scott/Laura
- Review summary of categories with technical difficulty, and status of projects—CFT Leaders for each area
- How we can double check to make sure we aren't missing products (i.e.; mason jar products, others?)
  - We are also working with Sourcing to send out notes to suppliers so they can identify products with PHO's as a double check (KMP products)
  - Review products in draft for KLP products

Thanks,
Nancy

From: Bryant, Nancy A
Sent: Wednesday, August 19, 2015 12:45 PM
To: Baker, Stephanie S; Bobo, Robert N; McFarlane, Roger E; Payne, Joel D; Ray, George S; Wampler, Stacey A; Melin, Laura A; Bower, Kim; Whited, Mark A; Janszen, Scott A
Cc: Kanning, Mayro A; Pruett, Payton; Templeton, Roger W
Subject: RE: PHO Update and Glide Path- Notes From Meeting - 8/19/15

Thanks for a productive kick off meeting for the PHO elimination from our products. Below are notes and next steps:

NOTES:
- Review of FDA Ruling
  - FDA Ruling is to remove all Partially Hydrogenated Oils by June 16, 2018

- GMA Petition to Exclude Certain Products (I.e., Shortening, pie crusts, brownies, Microwave popcorn) – Do we want to wait for ruling or eliminate PHO from all products?
  - Decision was made to remove all PHOs and not wait for exclusion results—Due to the negative perception, all PHOs will be removed as quickly as possible

- Summary of PHO containing products
  - CFT to put together rough time line and technical difficulty for each category

- Approval Process
  - CFT to review reformulations with CSM (Technologists should start to discuss PHO removal projects at Project Review and CAST meetings)
  - Pending category and level of PHO in product , panel "representative skus"—Not all products will be paneled
  - Benchmark to be included in formal cutting

- Timeline
  - Goal is to complete by end of 2016 (although some more difficult categories, may be delayed-TBD). This will also allow time for packaging changes to catch up by June 2018

NEXT STEPS:

- Schedule monthly meeting with CB/CFT team – Nancy
- Start inputting PHO projects into Tracker – Corporate Brands
- Develop tentative completion dates with technical difficulty for each category- CFT Team
- Start to communicate to CSMs the PHO removal projects and discuss at Projects Reviews – CFT technologists (George, Stacey, Joel, Robert- please communicate to your teams).

Thanks,

Nancy Bryant
Director, Corporate Brands Product Development & QA
The Kroger Co., 1014 Vine St., Cincinnati, OH 45202
O: 513-762-4236, C: 203-491-7272

From: Bryant, Nancy A
Sent: Tuesday, August 18, 2015 5:22 PM
To: Baker, Stephanie S; Bobo, Robert N; McFarlane, Roger E; Payne, Joel D; Ray, George S; Wampler, Stacey A; Melin, Laura A; Bower, Kim; Whited, Mark A; Janszen, Scott A
Cc: Kanning, Mayro A; Pruett, Payton
Subject: PHO Update and Glide Path

Below is agenda for our PHO Update and Glide Path meeting tomorrow at 8:00 AM.

- Review of FDA Ruling

- GMA Petition to Exclude Certain Products (I.e., Shortening, pie crusts, brownies, Microwave popcorn) – Do we want to wait for ruling or eliminate PHO from all products?

- Summary of PHO containing products (most recent list)—See attachments

	KLP skus	KMP skus	Raw Materials containing PHO	TOTAL SKUS
Bakery/Deli	98	307	2	
Dairy	8	61	19	
Grocery**	212	112	49	

EXHIBIT 10

IN THE UNITED STATES DISTRICT COURT

SOUTHERN DISTRICT OF CALIFORNIA

- - -

Shavonda Hawkins, on behalf of herself and all others similarly situated,	:	
Plaintiffs,	:	Civil Action No. 15CV2320 JM BLM
vs.	:	
The Kroger Company,	:	
Defendant.	:	

- - -

CONFIDENTIAL

Deposition of Joseph Evans, a 30(b)(6) witness herein, called by the Plaintiffs for examination under the applicable rules of Federal Civil Court Procedure, taken before me, Linda D. Riffle, Registered Diplomate Reporter, Certified Realtime Reporter, Certified Realtime Captioner, and Notary Public in and for the State of Ohio, pursuant to notice and stipulations of counsel hereinafter set forth, at Regus, 300 East Business Way, Suite 200, Cincinnati, Ohio, on Wednesday, February 26, 2020, beginning at 10:04 a.m. and concluding on the same day.

Job No. 177226

APPEARANCES:

ON BEHALF OF THE PLAINTIFFS:
Gregory Weston, Esq.
The Weston Firm
1405 Morena Boulevard
San Diego, California 92110

ON BEHALF OF THE DEFENDANT:
Jacob Harper, Esq.
Heather Canner, Esq.
Davis Wright Tremaine
865 South Figueroa Street
Los Angeles, California 90017

ALSO PRESENT:

Kim Bower

- - -

room.

MR. WESTON: I could use a break too.

(Recess taken.)

THE WITNESS: So I do have a correction on something that I answered earlier.

BY MR. WESTON:

Q. Go ahead.

A. So the correction I had is to the e-mails that were searched. I remember some names that have been searched. Scott Janszen, Ken Dixon, Re'An Geis, Rosie. Her last name Zappa- -- Zappa-something. I can't remember her name. I apologize. Kelley Jacobs, Kim Bower, and Tameka Carr. Those are the names I remember. There may have -- there may be others.

Q. Was there something that refreshed your memory?

A. Just remembering all the information we went through.

Q. Okay. Who is Scott Tanson?

A. Scott Janszen with a "J" --

Q. Janszen.

A. -- is the former senior category strategy manager for these categories.

Q. So when we were talking about the -- the

EXHIBIT 11

IN THE UNITED STATES DISTRICT COURT

SOUTHERN DISTRICT OF CALIFORNIA

- - -

Shavonda Hawkins, on behalf of herself and all others similarly situated,	:	
Plaintiffs,	:	Civil Action No. 15CV2320 JM BLM
vs.	:	
The Kroger Company,	:	
Defendant.	:	

- - -

CONFIDENTIAL

Deposition of Kim Bower, a 30(b)(6) witness herein, called by the Plaintiffs for examination under the applicable rules of Federal Civil Court Procedure, taken before me, Linda D. Riffle, Registered Diplomate Reporter, Certified Realtime Reporter, Certified Realtime Captioner, and Notary Public in and for the State of Ohio, pursuant to notice and stipulations of counsel hereinafter set forth, at Regus, 300 East Business Way, Suite 200, Cincinnati, Ohio, on Wednesday, February 26, 2020, beginning at 2:29 p.m. and concluding on the same day.

Job No. 177226

grounds to the extent this question is asking for information that was communicated or shared between you and the attorneys. But other than that, go ahead and answer the question.

THE WITNESS: I have no information specifically on Topic 6.

BY MR. WESTON:

Q. Okay. Are you aware of any evidence that Kroger Bread Crumbs sold in San Diego in the second half of 2015 had PHO in them?

A. I'm not aware of that, no.

Q. And similar question: Are you aware of any evidence that Kroger Bread Crumbs sold in San Diego in the second half of 2015 did not have trans fat in them?

A. I'm not aware of anything of that, no.

Q. For -- do you know of any instances that Kroger Private Label products had inaccurate ingredient lists in the 2008 to 2016 time period?

A. On what specific products?

Q. I guess the question is: Do you know of it ever happening on any product?

A. Not that I'm aware of.

Q. Are the suppliers obligated to tell Kroger if they are changing the ingredients on a Kroger

Private Label product?

A. Yes. The supplier needs to make us aware if they change the information on the package.

Q. Do they have to give Kroger advance notice that they want to do this?

A. My team changes the information based on the information that is presented to us from the supplier, so we would have advance notice because we have to obtain that information from them to make those changes.

Q. For an ingredient change, how long does that process take from the supplier first saying "We want to change the ingredients. This is our new list" to your approval of that change?

A. You have to be more specific because it's going to vary from product to product, from supplier to supplier.

Q. I'll -- how about this. What is the best case, the fastest things might go from the time the supplier tells you the ingredients are going to change to the time that you have a new printed label that you have approved and is actually going to market?

MR. HARPER: Objection. Incomplete hypothetical. Calls for speculation.

EXHIBIT 12

Audit Trail

Case/Address ID	Table Seq	Phone Seq	Column Name	Date Changed	Changed By	Changed From	Changed To	category_id
Case 12328104	Letter 2		date_sent	10/28/2019 11:45:14	bh70422 - Brittany Harris	NULL	10/28/2019 11:45:14	HF3
Case 12328104	Letter 2			10/28/2019 11:43:36	bh70422 - Brittany Harris	(New Record)		
Case 12328104	Issue 1		Supplier	06/20/2012 14:05:20	sl36447 - Sandra Lynch	202	1920	C17
Case 12328104	Case Header		Case Text	06/20/2012 10:37:13	tl53590 - Tanika Winston	Label says no trans fat, ingredient state partially hydrogenated vegetable oil.	Label says no trans fat, ingredient states partially hydrogenated vegetable oil.	GF4

FOOD4LESS

1014 Vine Street
Cincinnati, Ohio 45202-1100
Phone (800) 632-6900

Case Main

Received Date: 06/18/2012 17:46:45	Closed Date: 06/18/2012 17:50:29
Contact Source: Customer	Contact Method: Phone - Other
Initial Rep: db89701	Resp. Rep: db89701
Transfer To:	Case Number: 12328104

Customer

Name:	Shopper Card:
Company Name:	Additional Card:
Address:	Company Name:
Address:	E-mail:
City: San Mateo	Additional Email:
State: Zip/Post: 94403	Customer Handling:
Country: USA	
Phone: [redacted] HOME	Phone: [redacted] HOME

Issue

Reason: CSC PR CB PL C	Reason: Product Label-Unspecified	Reason:
Store: 704-00353	Product: 1111081877	Digital Product:
Store: 1401 Broadway St	Product: KRO ITALIAN BREAD CRUMBS 15 OZ	Digital Product:
Employee Name:	Brand Name:	Other Product Desc:
Inc. Date/Time: 06/18/2012	MFG Code:	Recall:
Coupon Detail:	Technologist2:	Recall:
Customer Sentiment: Negative	Purchased/Pickup:	Claim Status:

Text

Concern	{case_text.date_added is NULL}	Label says no trans fat, ingredient states partially hydrogenated vegetable oil.